

INGREDIENTS

1 cup Pinto beans, canned
1/4 cup Red bell pepper, diced
1/4 cup Onion, diced
1/8 cup Carrots, diced
1/4 cup Celery, diced
1 cup Diced tomatoes, canned
1 tsp Garlic powder
1 tsp Chili powder
3/4 tsp Oregano
1/4 tsp Paprika
1/4 tsp Cumin
1 tsp Salt
1 tsp Black pepper
1 cup Water *
*Add additional water to desired consistency

INSTRUCTIONS

1. Wash and chop all vegetables then set aside.
2. In a stock pot over medium heat, heat olive oil until shimmering.
3. Add the chopped onions, carrots, bell peppers, celery, salt, and pepper, and cook over medium heat until tender and onions are translucent, stirring occasionally.
4. Add the garlic powder, chili powder, cumin, paprika, and oregano. Cook until fragrant, while stirring constantly (about 2-3 minutes).
5. Add the diced tomatoes and their juices, beans, and the water. Stir to combine and bring to a simmer lowering heat if necessary to maintain a gentle simmer.
6. Continue cooking at a simmer, stirring occasionally until flavors are incorporated (about 10 minutes). Taste and season with salt and pepper as desired and serve.



Vegetarian Chili



4 servings



Prep time 20 minutes
Cook time 30 minutes

Break out your soup pot and make a batch of this delicious and hearty vegetarian chili! This quick and easy dish will be ready in no time and is packed with vegetables, beans, and tons of flavor. It's sure to be a hit with the entire family!



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