

Vegetarian Bean Chili

Need a little warming up? This hearty vegetarian bean chili will comfort you on any cold day. The toppings are a must atop of this mildly spiced chili! Feel free to turn the spice up a notch if you prefer.

Ingredients

5 tablespoons extra virgin olive oil
1 white onion, finely chopped (about 2 cups)
1 green bell pepper, finely chopped (about 1 cup)
1 jalapeno, seeded and finely chopped (about 1 tablespoon)
3 garlic cloves, finely chopped (about 1 tablespoon)
6 oz. tomato paste
2 tomatoes on the vine, diced (about 1 cup)
3 (14.5oz) canned diced tomatoes with their juices
2 cups vegetable broth
1 (15oz) can kidney beans, rinsed and drained
1 (15oz) can black beans, rinsed and drained
1 teaspoon chili powder
1 teaspoon cumin
½ teaspoon coriander
1 teaspoon salt + additional
1 teaspoon black pepper

Toppings

Avocado, cubed
Red onion, finely chopped
Shredded Cheddar Cheese
Sour cream
Cilantro Sprigs

Preparation

Heat olive oil in a heavy large pot over medium-high heat. Add onion and bell pepper; lightly sprinkle with salt and sauté until softened, about 10 minutes. Add garlic and jalapeno, sauté 1 minute longer. Add cumin, coriander, chili powder and tomato paste, sauté 1 minute longer. Add canned tomatoes with their juices, tomatoes, vegetable broth, kidney beans and black beans, stir until combined. Bring to a boil then reduce heat to a medium-low simmer until chili thickens, stirring occasionally, about 20 minutes. Stir in salt and pepper.

Ladle chili in bowls. Top with avocado, red onion, cheddar cheese, sour cream and cilantro sprigs.

Serves 4-6