

VEGGIE PACKED CHILI

- 4 tbsp Corto Olive oil
- 4 large Carrots
- 1 Red bell pepper
- 1 Green bell pepper
- 1 Yellow pepper
- 1 Fresh jalapeño
- 1 Yellow onion
- 1 clove Fresh garlic
- 1 can Black beans
- 1 can Kidney or red beans
- 1 can White beans
- 1 can Crushed tomatoes
- 1 12 oz can of beer, preferably dark
- 1 tsp Vanilla extract
- 1 tbsp 1909 Heritage Farms Chili powder
- 1 tbsp Kosher salt
- 1 tsp Cocoa powder
- 1 tsp Espresso powder
- 1 tsp Cumin
- 1 tsp Coriander
- 1 tsp 1909 Heritage Farms Granulated garlic
- 1 tsp 1909 Heritage Farms Smoked paprika
- 1/2 tsp Cayenne pepper

1. In a large pot add 4 tablespoons of olive oil and let simmer over medium heat.
2. Begin by cutting the peppers, onions, and carrots into about one-inch pieces. De-seed and dice the jalapeño. Mince the garlic, and set all vegetables aside.
3. Once the olive oil is hot in the pan, add in your vegetables all at once and sauté on medium heat for about 5- 7 minutes.
4. Start slowly integrating all the dry spices and salt, making sure to mix everything well. Cook for about 1-2 minutes.
5. Slowly add the can of beer and mix well.
6. Drain the cans of beans and add them to the vegetables, one can at a time.

7. Add in the vanilla extract, and simmer for 1 more minute.
8. Continue by adding the can of crushed tomatoes, then using the same tomato can fill half of it with water and then add that to the pot with the rest of the vegetable chili ingredients that are simmering.
9. Add the espresso powder and cocoa powder, and continue to mix well.
10. Turn the heat down to a simmer, cover the chili and allow to cook for at least 30 minutes.

ADDITIONAL INFORMATION

Course	Dinner , Lunch , To-Go Friendly
Category	Soups , Vegan , Vegetarian
Cuisine	Chef Dana , Seasonal Fall , Seasonal Winter