

## ***Vegetarian Chili***

This vegetarian chili is still every bit as warm, comforting, and filling as a classic beef chili. Three types of beans do the heavy lifting in the chili and "beef" it up. It's filled with warm spices vegetables, cheese, and you can add jalapeño to add a little extra heat. As we get ready for cold winter nights serve this heart warming chili with a slice of homemade cornbread. This recipe will yield 6 to 8 servings and it will only take 10 minutes of prep time and an hour or so to cook and simmer.

### ***INGREDIENTS***

1 tbsp. extra-virgin olive oil	1 (28-oz.) can fire roasted tomatoes
1 onion, chopped	3 c. vegetable broth
1 red bell pepper, chopped	2 tbsp. chili powder
2 carrots, peeled and finely chopped	1 tbsp. cumin
3 cloves garlic, minced	2 tsp. oregano
1 tbsp. tomato paste	Himalayan salt (to taste)
1 (15.5-oz.) can pinto beans, drained and rinsed	Freshly ground black pepper(to taste)
1 (15.5-oz.) can black beans, drained and rinsed	Shredded cheddar, for serving
1 (15.5-oz.) can kidney beans, drained and rinsed	Sour cream, for serving
	Cilantro, for serving

### ***DIRECTIONS***

In a large pot over medium heat, heat olive oil then add onion, bell pepper, and carrots. Sauté until soft about 5 minutes. Add garlic and cook until fragrant, 1 minute. Add tomato paste and stir to coat vegetables. Add tomatoes, beans, broth, and seasonings. Season with salt and pepper to taste. Bring to a boil then reduce heat and let simmer, 30 minutes. Serve with cheese, sour cream, and cilantro.