Rich and Hearty Vegan Chili

Ingredients:
2 tablespoons olive oil
1 large onion, diced
3 cloves garlic, minced
2 bell peppers (any color), diced
2 carrots, diced
2 celery stalks, diced
1 can (15 oz) black beans, drained and rinsed
1 can (15 oz) kidney beans, drained and rinsed
1 can (15 oz) chickpeas, drained and rinsed
1 can (28 oz) diced tomatoes
2 cups vegetable broth
2 tablespoons tomato paste
2 tablespoons chili powder
1 teaspoon cumin
1 teaspoon paprika
Salt and pepper to taste
Optional toppings: avocado, chopped cilantro, lime wedges
Instructions:
Sauté Aromatics:

In a large pot or Dutch oven, heat the olive oil over medium heat. Add the diced onion and garlic. Sauté for a few minutes until they become fragrant and translucent.
Add Veggies and Beans:

Add the diced bell peppers, carrots, and celery to the pot. Cook for about 5-7 minutes until the vegetables start to soften.
Combine Beans and Tomatoes:

Stir in the black beans, kidney beans, chickpeas, diced tomatoes, and vegetable broth.
Season the Chili:

Add the tomato paste, chili powder, cumin, paprika, salt, and pepper. Stir well to combine all the ingredients.
Simmer and Cook:

Bring the chili to a gentle simmer. Cover the pot and let it cook for about 25-30 minutes, stirring occasionally. This helps the flavors meld and the chili to thicken.
Adjust Seasoning and Serve:

Taste and adjust the seasoning as needed. Add more chili powder or spices if desired.
Serve the vegan chili hot, garnished with avocado, chopped cilantro, or a squeeze of lime if you like.