

# Vegan Chili

## Ingredients:

- 2 Tbsp Olive Oil
- ½ Onion diced
- 2 large Carrots diced
- 2 stalks Celery diced
- 3 cloves Garlic minced
- 1 15oz can Blank Beans rinsed and drained
- 1 15 oz can Cannellini Beans rinsed and drained
- 1 15 oz can Red Kidney Beans rinsed and drained
- 1 cup Corn frozen, canned, or fresh
- 1 ½ cups Vegetable Broth
- 1 14.5 oz can Diced Tomatoes keep juice
- 3 oz Tomato Paste
- 3 Tbsp Chili Powder
- ½ tsp Ground Cumin
- ½ tsp Kosher Salt
- ¼ tsp Black Pepper

## Directions:

1. In a 3.5 quart soup pot on medium-high, heat olive oil (about 2 minutes).
2. Add onions, carrots, celery, and garlic; sauté until tender and fragrant (3-5 minutes).
3. Stir in remaining ingredients. Bring just to a boil, then reduce heat to low; cover, and simmer 30 minutes to 1 hour, until chili has thickened to your liking.

Note: This recipe is great to freeze and reheat later when you are on the go.