

Recipe Details

This Mushroom Chili Recipe is the ultimate vegan chili you'll ever need!

Hearty mushrooms make a wonderful substitution for ground beef.

With an easy secret step to give this chili the perfect texture, it's extremely flavorful and great for cozy fall and winter dinners.

Ingredients

- 250 gm button mushrooms, washed and sliced
- 1 onion, finely chopped
- 2-3 garlic cloves, minced
- 1 capsicum, sliced
- 2-3 green chillies, chopped
- 2 tbsp tomato ketchup
- 1 tbsp soy sauce
- 1 tsp red chilli powder
- 1 tsp cumin powder
- 1/2 tsp black pepper powder
- Salt, to taste
- Oil, for cooking

For garnishing:

- Spring onion greens, finely chopped
- Coriander leaves, finely chopped

Instructions

1. Heat oil in a pan and sauté onions and garlic till they turn translucent.
2. Add sliced mushrooms and cook on high heat for 5-7 minutes until they release their water and become slightly browned.
3. Add sliced capsicum and chopped green chillies and sauté for another 2-3 minutes.
4. Add tomato ketchup, soy sauce, red chilli powder, cumin powder, black pepper powder and salt. Mix well and cook for 1-2 minutes.
5. Finally, add some water and let the mixture simmer for 3-4 minutes till the sauce thickens and coats the vegetables.
6. Switch off the flame and garnish with spring onion greens and coriander leaves.
7. Serve hot with steamed rice or as a side dish with any main course.