

SOME O' THIS, SOME O' THAT VEGETARIAN CHILI

INGREDIENTS

- 2 anaheim peppers, chopped
- 1 green bell pepper, chopped
- 1 sweet red pepper or sweet orange pepper, chopped
- 1 small onion, chopped
- 2 cloves of garlic, minced
- 1 cup frozen sweet corn
- 1.5 (12 oz) bag Morning Star Meal Starters (grillers veggie crumbles)
- 2 (14.5 oz) can roasted diced tomatoes
- 1 (14.5 oz) can whole Italian Stewed Tomatoes, chopped
- 1 (15 oz) can Tomato sauce
- 1 (15 oz) can kidney beans, rinsed & drained
- 2 (15 oz) cans black beans, rinsed & drained
- 1 (15 oz) can garbanzo beans, rinsed and drained
- 3 T. chili powder
- 3 T celery flakes (or fresh celery)
- 1½ t. seasoning salt
- 1½ t. ground cumin
- 1 t. paprika
- 1 T. oregano
- 1 T. fresh cilantro
- 2 t. sugar
- 1 T. fresh parsley
- 1 packet Hidden Valley Ranch (dry mix)
- 1 packet Taco Seasoning
- A few dashes of black pepper (optional)

DIRECTIONS

- Spray bottom of pot with Pam spray or similar (Olive oil can be used as well)
- Add the Anaheim peppers and sauté for 2-3 minutes
- Add taco seasoning, Hidden Valley Ranch dry mix and ¼ cup of water
- Stir and continue to sauté for 2 minutes
- Add in the remaining vegetable crumbles. and chopped veggies.
- Sauté on medium heat until the bell peppers are nice and tender.
- Add the corn and cook for another minute.
- Add the diced tomatoes, chopped Italian Stewed Tomatoes and tomato sauce.
- Stir in the drained beans.
- Stir until everything is combined.
- Add in the spices.

- Stir to combine.
- Cover and bring to a boil.
- Reduce heat and simmer for about 30 minutes (minimum)
- Serve and enjoy!

This taste's great same day, but taste even better when marinated over night and reheated.