

## The Best Vegetarian Chili in the World allrecipes.com



Rated: ★★★★★

Submitted By: calead910

Photo By: Mrs. Lagdameo

Prep Time: 15  
Minutes

Cook Time: 1 Hour

Ready In: 1 Hour 15  
Minutes

Servings: 8

"Break out your soup pot and fix up a batch of this delicious, spicy vegetarian chili today! It's ready in no time, and packed with vegetables, beans - and flavor!"

### INGREDIENTS:

1 tablespoon olive oil	2 (12 ounce) packages vegetarian burger crumbles
1/2 medium onion, chopped	3 (28 ounce) cans whole peeled tomatoes, crushed
2 bay leaves	1/4 cup chili powder
1 teaspoon ground cumin	1 tablespoon ground black pepper
2 tablespoons dried oregano	1 (15 ounce) can kidney beans, drained
1 tablespoon salt	1 (15 ounce) can garbanzo beans, drained
2 stalks celery, chopped	1 (15 ounce) can black beans
2 green bell peppers, chopped	1 (15 ounce) can whole kernel corn
2 jalapeno peppers, chopped	
3 cloves garlic, chopped	
2 (4 ounce) cans chopped green chile peppers, drained	

### DIRECTIONS:

1. Heat the olive oil in a large pot over medium heat. Stir in the onion, and season with bay leaves, cumin, oregano, and salt. Cook and stir until onion is tender, then mix in the celery, green bell peppers, jalapeno peppers, garlic, and green chile peppers. When vegetables are heated through, mix in the vegetarian burger crumbles. Reduce heat to low, cover pot, and simmer 5 minutes.
2. Mix the tomatoes into the pot. Season chili with chili powder and pepper. Stir in the kidney beans, garbanzo beans, and black beans. Bring to a boil, reduce heat to low, and simmer 45 minutes. Stir in the corn, and continue cooking 5 minutes before serving.

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"Oh my Goodness!! Who knew that fresh apples, crescent roll dough, and citrus soda could make such a wonderful treat!"  
— docswife

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