

# Spicy Vegetarian Chili

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## Ingredients

1 tablespoon olive oil  
½ medium onion, chopped  
2 whole bay leaves  
1 teaspoon ground cumin  
2 tablespoons dried oregano  
1 tablespoon salt  
2 stalks celery, chopped  
2 green bell peppers, chopped  
2 jalapeno peppers, chopped  
3 cloves garlic, chopped  
2 (4 ounce) cans chopped green chile peppers, drained  
2 (12 ounce) packages vegetarian burger crumbles  
3 (28 ounce) cans whole peeled tomatoes, crushed  
¼ cup chili powder  
1 tablespoon ground black pepper  
1 (15 ounce) can kidney beans, drained  
1 (15 ounce) can garbanzo beans, drained  
1 (15 ounce) can black beans  
1 (15 ounce) can whole kernel corn



## Steps

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.

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.

