



# VEGAN CHILI NON CARNE

## INGREDIENTS

3 lbs. Plant-Based Ground  
1 large onion, chopped  
1 medium green pepper, chopped  
2 celery ribs, chopped  
2 cans (16 oz. each) kidney beans, rinsed and drained  
1 can (29 oz.) tomato purée  
1 jar (16 oz.) salsa  
1 can (14½ oz.) diced tomatoes, undrained  
1 can (10½ oz.) condensed vegetable broth, undiluted  
1 to 2 cups water  
¾ cup chili powder  
3 T vegan Worcestershire sauce  
1 T dried basil  
2 t ground cumin  
2 t vegan steak sauce  
1 t garlic powder  
1 t salt  
1 t coarsely ground pepper  
Additional chopped onion, optional

**TIME:** 50 mins (Prep Time 10 mins / Cook Time 40 mins) **SERVES:** 16 **TYPE:** Vegan

## INSTRUCTIONS

- 1 In a stockpot, cook the onions, green pepper and celery over medium heat until vegetables are tender; drain.
- 2 Stir in the ground, beans, tomato purée, salsa, tomatoes, broth, water and seasonings.
- 3 Bring to a boil. Reduce heat; simmer, uncovered, for 30 minutes or until chili reaches desired thickness.
- 4 Garnish with chopped onion if desired. Enjoy!

### QUICK TIP



Add your favorite hot sauce to taste if you like a bit of heat