



# Ultimate Vegan Chili

Servings **6-8**

Prep **15 min**

Cook **35 min**

## Ingredients

- |   |                             |
|---|-----------------------------|
| 1 Medium Yellow Onion (diced)                             | 1 tsp. Ancho Chili Powder   |
| 1 Tbsp. Oil (optional)                                    | ¼ tsp. Onion Powder         |
| 1 Green Pepper (diced)                                    | ¼ tsp. Granulated Garlic    |
| 1 Red, Yellow, or Orange Pepper (diced)                   | 1 Tbsp. Maple Syrup         |
| 4-6 cloves Garlic   | 1 tsp. Yellow Mustard       |
| 2 stalks Celery (diced)                                   | 1 cans Pinto Beans          |
| 1 14oz can Fire Roasted Diced Tomatoes                    | 1 can Red Kidney Beans      |
| 1 ¾ cups Water  | 1 can Black Beans           |
| 1 Tbsp. Better Than Bouillon Vegetarian No Beef Soup Base | 1 square pack Beyond Meat   |
| 3 Tbsp. Chili Powder                                      | 3 Tbsp. Tamari              |
| 1 Tbsp. Ground Cumin                                      | 2 tsp. Liquid Smoke         |
|   | 2 tsp. Vegan Worcestershire |

## Directions

- 1 Heat a 5-6 quart Dutch Oven or heavy bottomed pot on medium heat, then add the oil (or water or veggie stock), diced onion and a pinch of salt and pepper. Cook for 5 minutes, stirring occasionally.
- 2 Next add in the garlic, peppers and celery and cook for 5-7 minutes, until veggies are softening, stirring a few times.
- 3 Now add the rest of ingredients (if using Beyond Meat don't add that yet) to the pot and stir. Bring the Chili to a boil then reduce the heat to a simmer and cover for 25 minutes. Stir once or twice.
- 4 Cook the Beyond Meat, better to cook a little longer than usual so it doesn't get too mushy.
- 5 After 25 minutes uncover the Chili and add one soup ladle full of Chili to your Nutra Bullet or Blender and blend until smooth (optional). Add the puree back to the Chili. Stir and Serve.
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