



## **VEGETARIAN CHILI – CYNDI COON**

### Ingredients:

Olive Oil  
1 bag Frozen Veggie Crumbles  
1 Med. Onion  
1 Anaheim Chili (chopped with seeds removed)  
1 Cup of Mushrooms  
6 to 12 Garlic Cloves (depending on taste)  
Salt and Pepper  
2 Tblsp Chili Powder  
2 Tspn ground Cumin  
1 Tspn fresh Oregano  
¼ Tspn ground Cloves  
1 Large can Stewed Tomatoes  
1 sm can Tomato Paste  
1 can or Bottle of Beer  
2 Tblsp Cocoa Powder  
1 Tblsp brown Sugar  
2 Cans Cannellini Beans  
16 oz Vegetable stock  
1 cup of Shredded Cheese for serving  
½ cup of green onions chopped for serving  
Container of sour cream for serving

### Method:

1. Place 2 tablespoons of olive oil in a large frying pan, heat on low

2. Chop onion and place into heated oil in pan. Heat until clear
3. Add in garlic, Chili powder, oregano and cloves
4. Toss in chopped Mushrooms and chopped Anaheim Chili
5. Add in Veggie crumbles cook for 5 min.
6. Transfer to a large pot
7. Add in tomatoes, tomato paste, beer, Vegetable stock, brown sugar and cocoa powder
8. Heat to boiling, reduce to simmer, covered for 1 hour
9. Stir in beans and salt and pepper to taste
10. Ladle into bowls and serve with shredded cheese, green onions and sour cream on top.