



## Vegetarian Chili

Recipe By CHEF ABBY J

SERVES: 8

### INGREDIENTS:

- 2 tbsp. olive oil
- 1 large onion, *diced*
- 1 green bell pepper, *diced*
- 1 red bell pepper, *diced*
- 1 large carrot, *peeled and diced*
- 3 cloves garlic, *minced*
- 1 tsp. chili powder
- 1 tsp. ground cumin
- 1 tsp. dried oregano
- 1 tsp. salt
- 1 tsp. ground pepper
- 1 (4 oz.) can diced green chiles
- 1 cup fresh corn
- 1 (28 oz.) can crushed tomatoes
- 1 (14.5 oz.) diced tomatoes
- 1 (15 oz.) can kidney beans
- 1 (15 oz.) can black beans
- 2 cups warm water
- 3 cups cooked elbow macaroni
- 2 cups grated cheddar cheese

### DIRECTIONS:

- 1. Set a large saucepan or Dutch oven to medium heat; add olive oil. Once hot, sauté onion, peppers, carrot, and garlic for 10 minutes. Stir in chili powder, cumin, oregano, salt, pepper, green chiles and corn. Stir in crushed tomatoes, diced tomatoes, beans and water.
- 2. Increase heat to medium-high; bring to a boil. Once boiling add cooked macaroni, stirring occasionally, until all is cooked through, usually 10 minutes. Remove from heat.
- 3. Stir in shredded cheese. Serve with desired toppings.

*Fill peppers with leftover chili, add some cheese to the top, and bake in the oven for a great second meal!*

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