

Very Veggie Chili

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(makes a TON)

1 cup dry black beans, soaked overnight

1 cup dry cannellini beans, soaked overnight

1 cup dry chickpeas, soaked overnight

1 cup dry pinto beans, soaked overnight

1 onion, chopped

3 cloves garlic, minced

1 jalapeno, minced (or more to taste)

1 small head of broccoli, cut into florets

1 small head of cauliflower, cut into florets

3 zucchini, chopped

1 quart vegetable stock

4 TB chili powder, or more to taste

3 tsp cumin, or more to taste

3 TB dried oregano

1 TB coriander

1 15-oz can diced tomatoes

2 cups frozen corn kernels, canned, frozen or fresh

Soak your beans for several hours or overnight. Substitute one can of each kind, if you don't want to use dry. After soaking, drain and rinse, then put in a large pot (or slow cooker) and add enough water to cover. Cook on a low heat for several hours until the beans have softened, but not cooked completely. Add more

boiling water as necessary to keep the beans covered. When the beans have softened, drain and set aside.

In an extremely large soup pot, sauté the onion, garlic and jalapeno for a few minutes. Add the rest of the ingredients except the corn and stir to combine. Cover and simmer for several hours, until the beans and veggies are cooked through. Add the corn. Taste and adjust seasoning.