

# Garden Chili



PREPARATION TIME  
20 minutes



COOKING TIME  
35 minutes



PERFECT PARTNER  
tortilla chips



**MONEY**  
**Cook's**  
**SAVER**

Turn this already economical chili into an even thrifter meal for a party. Hollow out a large round bread loaf. Spoon chili into bread "bowl" for an eye appealing and tasty centerpiece.

## SHOPPING LIST

- beans • wine • celery • carrots
- pepper • tomatoes • Cheddar
- tomato sauce • pepper sauce

## ON HAND

- garlic • onion • oil • cumin
- basil • chili powder

# Garden Chili

## INGREDIENTS

- 2 (16-ounce) cans kidney beans, drained
- 1 (8-ounce) can tomato sauce
- 4 cloves garlic, crushed
- 1 1/2 cups chopped onion
- 2 tablespoons vegetable oil
- 1 cup chopped celery
- 1 cup chopped carrots
- 1 cup chopped green bell pepper
- 1 (15-ounce) can chopped tomatoes
- 1 teaspoon cumin
- 1 teaspoon dried basil
- 2 tablespoons chili powder
- 1/2 cup dry red wine or water
- 1/2 teaspoon hot red pepper sauce
- 1 cup shredded Cheddar cheese

SERVES **6**

**COOKIN'**  
*Express*

- Store preshredded cheese in the freezer to prevent it from clumping.

## Make Ahead

The flavor of this chili will improve if you make it 24 hours before serving time.

## ◆ VARIATION

*For a delicious dinner, serve this chili over cooked spaghetti.*

- 1** Combine kidney beans and tomato sauce in a large pot. Cook over medium-low heat.



- 2** Sauté garlic and onion in oil in a large skillet over medium-high heat for 5 minutes. Add celery, carrots and bell pepper. Cook, stirring occasionally, until vegetables are tender, about 10 minutes.

- 3** Add vegetables to pot; stir. Add undrained tomatoes, cumin, basil, chili powder, red wine and red pepper sauce. Cook until chili is slightly thickened, about 35 minutes.



- 4** Ladle chili into soup bowls and sprinkle with Cheddar.