

Santa Fe Meatless Chili



PREPARATION TIME
20 minutes



COOKING TIME
30 minutes



PERFECT PARTNER
corn bread



Save money by cooking your own beans instead of purchasing canned beans. Red kidney beans are economical and perfect for this recipe. No need to presoak the beans, just simmer for 1½ hours or until tender.

SHOPPING LIST

- green onions • Cheddar • corn
- tomatoes • bell pepper • celery
- chili beans • carrots • potatoes

ON HAND

- onion • garlic • butter
- sugar • chili powder

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INGREDIENTS

- 1 tablespoon butter or margarine
- 1 medium onion, chopped
- 1 cup chopped green onions, divided
- 2 stalks celery, chopped
- 1/2 green bell pepper, chopped
- 1 clove garlic, minced
- 2 tablespoons chili powder
- 1 (15-ounce) can corn, drained
- 1 (15-ounce) can stewed tomatoes
- 2 (16-ounce) cans chili beans
- 3 large carrots, sliced
- 4 small potatoes, peeled, coarsely chopped
- 2 cups water
- 1/2 cup shredded Cheddar cheese

SERVES 6

COOK'N
Express

- Use a food processor to chop the vegetables and save on preparation and cleanup time.

Make Ahead

The leftovers from this dish will make a great second meal if reheated and served over rice. Add more spice with picante sauce or jalapeños.

VARIATION

Meat lovers can add 1 pound cooked ground beef or turkey to make this a hearty chili.

1 Melt butter in a large saucepan over medium heat; add onion, 1/4 cup green onions, celery, bell pepper and garlic.



2 Add chili powder to saucepan; stir. Cook vegetables, stirring frequently, over medium heat for about 5 minutes.

3 Add corn, tomatoes, beans, carrots, potatoes and water to saucepan; stir. Simmer, covered, for about 30 minutes or until potatoes and carrots are tender.



4 Ladle chili into soup bowls. Sprinkle each serving with Cheddar and remaining green onions.