

MOURAD'S VEGETARIAN CHILI



DIRECTIONS

In a large pot, sauté onions and celery for about 4 minutes. Add garlic and sauté for 12 minutes more. Add all other ingredients, bring to a boil. Reduce heat to low and simmer for 45 minutes to an hour and 15 mins. Discard bay leaves. Add salt & pepper to taste and enjoy!

SHOPPING LIST

1 14 oz. package meatless ground (Trader Joe's)

2 15 oz. cans black beans, drained & rinsed

2 15oz. cans red kidney beans, drained & rinsed

1 29 oz. or 2 15 oz. can petite diced tomatoes

1 qt. vegetable broth

1 green pepper, diced

2 ribs celery, diced

4 white or yellow onion, diced

4 cloves garlic, minced

3 tbsp. chili powder

2 tbsp. ground cumin

1 tsp. paprika

3 or 4 bay leaves

2 tbsp. olive oil

Salt & pepper to taste