Vegan Chili

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Ingredients:

Fresh:

- 1 large onion, diced
- 3C butternut squash (or favorite winter squash), peeled, diced
- 3C diced Romanesco (or cauliflower)
- 1 red bell pepper, seeded and diced
- 1 yellow bell pepper, seeded and diced
- 1 Anaheim pepper, seeded and diced
- 4 cloves of garlic, minced
- 3-4TB avocado oil
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Canned:

- 1-2TB of adobo sauce
- 1-2 Chipotle pepper in adobo sauce, chopped and seeded (or more if you like it spicier)
- 1-28oz can crushed tomatoes
- 1-28oz can diced tomatoes
- 1-15oz can of kidney beans
- 1-15oz can of pinto beans
- 1-15oz can of black beans

Spice mix:

- 3TB chili powder
- 1 TB ground cumin
- 2 tsp dried oregano
- 1 TB smoked paprika
- 1 bouquet garni, if preferred
- Salt and pepper to taste

Directions:

On medium heat, warm up a heavy bottomed Dutch oven (or large pot), adding 3-4TB of avocado oil (enough to coat the bottom of the pot very well). Add the diced onion and diced butternut squash. Cook until the onion becomes translucent and butternut squash begins to brown (~5-7minutes). Next, add the diced Romanesco, cooking until the Romanesco softens a bit (~5 minutes).

Next, add the diced peppers, garlic, Chipotle peppers, adobo sauce and spice mix. Cook for a few minutes until the peppers soften and the spices wake up!

Next, add the tomatoes, crushing by hand as you add them. Then add all of the beans (after they have been drained and rinsed). You can also add a bouquet garni (if you have one). You may need to add a little bit of water if they mixture seems too thick.

Turn the heat down to low, put the lid on the pot and let it simmer for 2-3 hours, lifting the lid occasionally to stir.

Be sure to remove the bouquet garni when you are done and add salt and pepper to taste. Serve alongside your favorite toppings, on a baked potato or simply eat as is!