The Best Vegetarian Chili Ever
Adapted from: https://www.ambitiouskitchen.com/best-vegetarian-chili-recipe/

**Prep Time** 15 minutes  
**Cook Time** 45 minutes  
**Total Time** 1 hour  
**Servings** 6 servings  
**Calories** 260 kcal

- ½ tablespoon olive oil
- 3 cloves garlic, minced
- 1 red onion, chopped
- 1 large carrot, diced
- 1 red bell pepper, diced
- 1 (4 ounce) can mild green chiles
- 1 medium to large sweet potato, peeled and cut into ½ inch cubes
- 2 1/2 tablespoons mild chili powder
- 1 tablespoon cumin
- ½ teaspoon dried oregano
- ¼ teaspoon garlic powder
- ¼ teaspoon smoked paprika
- ¼ teaspoon cayenne pepper
- ¼ teaspoon salt
- Freshly ground black pepper
- 1 (28 ounce) can crushed tomatoes (fire-roasted is great)
- 3/4 cup vegetarian broth (or water, plus more if it needs more liquid)
- 1 (15 ounce) can black beans, rinsed and drained
- 1 (15 ounce) can kidney beans, rinsed and drained
- 1 heaping cup frozen sweet corn

**To garnish:**  
- Tortilla chips  
- Lime wedge  
- Cheese  
- Avocado  
- Cilantro  
- Sour cream/greek yogurt
Instructions

1. Place oil in a large pot and place over medium high heat. Add in garlic, onion, diced carrot, red bell pepper, cubed sweet potatoes and green chiles; sauté for 5-7 minutes, stirring frequently.
2. Next add in chili powder, cumin, oregano, garlic powder, paprika, cayenne pepper, salt and black pepper; stir for about 30 seconds.
3. Finally add in crushed tomatoes, broth/water, black beans, kidney beans and corn. Bring to a boil, then reduce heat and simmer for 30-45 minutes or until chili thickens and flavors come together. Taste and adjust seasonings and salt as necessary.

Garnish with anything you’d like. Makes 6 servings, about 1 1/2 cups each.

Notes
Feel free to make this in your slow cooker. If you do, I suggest reducing the broth/water and using only ¼ cup of broth total (instead of 3/4 cup).

Nutrition
Serving: 1 serving about 1 1/2 cups, without toppings) | Calories: 260 kcal | Carbohydrates: 53.4 g | Protein: 13 g | Fat: 3.1 g | Saturated Fat: 0.3 g | Fiber: 15.5 g | Sugar: 11.4 g