Vegan Chili



Total Time 7

Serves: 3-5

Ingredients

- 1/3 C dried Kidney Beans well rinsed
- 1/3 C dried Black Beans well rinsed
- 1/3 C dried Pinto Beans
- 1 (14.5-ounce) can diced tomatoes w/ peppers (mild hatch chilies)
- 1/2 (14.5 ounce) can Corn (or corn w/ peppers) (slightly less than a can)
- 4 cups reduced-sodium vegetable broth (add extra water if there is room)
- 1 small can tomato paste
- 1 small-medium onion chopped
- 2 stalks Celery sliced
- 1 medium Carrot sliced
- 1 small Zucchini shredded
- 1 small Yellow Squash shredded
- 1 small Baking Potato diced
- 1 lg clove garlic, minced
- ½ medium Jalapeno chopped
- 1 Tbs chili powder
- ½ Tbs Red Pepper Flakes
- ½ Tbs Turmeric
- 1 Tbs Hot Sauce
- ½ Tbs Tabasco Sauce
- ½ tsp ground cumin
- ½ tsp ground coriander

Directions

In a slow cooker, combine all ingredients, cover and cook on LOW for 6 to 8 hours or on HIGH for 3 to 4 hours.