

Crock Pot Vegetarian Chili

Posted By Catherine McCord



INGREDIENTS - Serves 16

- 1 16 Oz Cans Organic Chopped Tomatoes
- 2 32 oz Boxes Vegetable Broth
- 6 Cups Raw Mixed Beans (Lentils, Yellow Split Peas, White Beans) (If using large beans, soak the night before)
- 2 Tbsp Olive Oil
- 1 Onion, minced
- 5 Cloves Garlic, minced
- 6 Celery Stalks, chopped
- 6 Carrots, chopped
- 1 Bell Pepper, chopped
- 2 Tbsp Chili Powder
- 1 1/2 Tbsp Cumin
- 2 Tsp Salt
- 1 Tsp Sweet Paprika
- 1 Large Bunch Dinosaur Kale, chopped

Place the first 3 ingredients in the Crock Pot.

Heat olive oil over medium flame and saute onions for 5 minutes. Lower heat if they start to brown. Add garlic and continue to saute another 2 minutes. Pour the onion mixture into the crock pot with the remaining ingredients and stir to combine.

Cook on high for 12 hours.

Serve.

<http://veggiegrettie.com/2011/03/25/crock-pot-vegetarian-chili-weelicious/>