

Pub-Style Vegetarian Chili

Rated: ★★★★★

Prep Time: 30 Minutes

Ready In: 55 Minutes

Submitted By: sanzoe

Cook Time: 25 Minutes

Servings: 8

"This flavorful and gently spicy vegetarian chili with black beans and plenty of vegetables can be ready in less than an hour."

INGREDIENTS:

1/3 cup olive oil	3/4 teaspoon ground black pepper
2 cups sliced fresh mushrooms	3/4 teaspoon dried basil
1 cup finely chopped onion	3/4 teaspoon dried oregano
1 cup chopped carrot	1 (28 ounce) can whole peeled tomatoes with juice
3/4 cup chopped green bell pepper	3 cups black beans, undrained
1/4 cup chopped celery	1/2 (6 ounce) can tomato paste
1 tablespoon minced garlic	1/4 cup red wine
1 tablespoon chili powder, or more to taste	3/4 teaspoon hot pepper sauce (such as Tabasco®)
1 tablespoon ground cumin	2 cups water
1 1/8 teaspoons salt	

DIRECTIONS:

1. Heat olive oil in a large pot over medium heat; cook and stir mushrooms, onion, carrot, green bell pepper, celery, garlic, chili powder, cumin, salt, black pepper, basil, and oregano until the onion begins to soften, 2 to 3 minutes.
2. Stir in tomatoes with their liquid, black beans and their liquid, tomato paste, red wine, hot pepper sauce, and water.
3. Bring the chili to a boil, reduce heat to low, and simmer until vegetables are tender, about 20 minutes.