



## Best Vegetarian Chili

Serves 6

- 3 tablespoons olive oil
- 3 onions, chopped
- 2 tablespoons chili powder
- 2 tablespoons ground cumin
- ¼ teaspoon cinnamon
- 1 butternut squash, peeled, seeded, and chopped into ½" cubes
- 6 jalapenos, seeded and chopped
- 2 green peppers, seeded and chopped
- 2 garlic cloves, chopped
- 1 celery heart, chopped
- 4 tablespoons best-quality cocoa powder
- 1 large can tomatoes, chopped, with liquid (I like Muir Glen)
- 1 cup water
- 2 cans red kidney beans, rinsed and drained
- 1 can black beans, rinsed and drained
- 2 cups fresh or frozen white corn
- ½ cup bulgur – soak for 20 minutes in advance
- juice of 2 limes, grated zest of 1
- salt (fleur de sel is best) and pepper
- cilantro, chopped

In a large pot, heat oil and sauté the onions and spices for 5-10 minutes. Add the squash and sauté for another 5-10 minutes. Add peppers, garlic and celery and cook for 1 minute. Add cocoa, tomatoes and water; bring to a boil. Add kidney and black beans, corn, and bulgur. Reduce heat to low and simmer, uncovered, for 15 minutes or until bulgur is cooked. Add lime juice, zest, and salt and pepper to taste. Sprinkle with cilantro before serving.



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