

# Insanely Easy Vegetarian Chili

Prep	25 m
Cook	30 m
Ready In	55 m
Servings	8



## Ingredients

- 1 tablespoon vegetable oil
- 1 cup chopped onions
- 3/4 cup chopped carrots
- 3 cloves garlic, minced
- 1 cup chopped green bell pepper
- 1 cup chopped red bell pepper
- 3/4 cup chopped celery
- 1 tablespoon chili powder
- 1-1/2 cups chopped fresh mushrooms
- 1 (28 ounce) can whole peeled tomatoes with liquid, chopped
- 1 (19 ounce) can kidney beans with liquid
- 1 (11 ounce) can whole kernel corn, undrained
- 1 tablespoon ground cumin
- 1-1/2 teaspoons dried oregano
- 1-1/2 teaspoons dried basil

## Directions

- Heat oil in a large saucepan over medium heat. Saute onions, carrots, and garlic until tender. Stir in green pepper, red pepper, celery, and chili powder. Cook until vegetables are tender, about 6 minutes.
- Stir in mushrooms, and cook 4 minutes. Stir in tomatoes, kidney beans, and corn. Season with cumin, oregano, and basil. Bring to a boil, and reduce heat to medium. Cover, and simmer for 20 minutes, stirring occasionally.

<http://allrecipes.com/recipe/22919/insanely-easy-vegetarian-chili/?internalSource=hub%20recipe&referringId=739&referringContentType=recipe%20hub&clickId=cardslot%2023>