

Outrageously Easy Vegetarian Chili

This chili is SO easy to make. You can pretty much throw whatever you have into the pot and it'll be great. I added some leftover salsa once and it was fab.

1 tablespoon canola oil
1 cup onions
 $\frac{3}{4}$ cup carrots
3 cloves garlic, minced
1 cup chopped green pepper
1 cup chopped red pepper
 $\frac{3}{4}$ cup chopped celery
1 tablespoon chili powder
1 $\frac{1}{2}$ cups chopped mushrooms
1 big can (28 ounce) tomatoes with liquid
1 can (19 ounce) kidney beans with liquid
1 can (11 ounce) whole kernel corn with liquid
1 tablespoon cumin
1 $\frac{1}{2}$ teaspoon oregano
1 $\frac{1}{2}$ teaspoon dried basil

Heat oil in large saucepan over medium heat. Sautee onions, carrots, and garlic until tender. Stir in green pepper, celery, and chili powder. Cook until vegetables are tender, about 6 minutes.

Stir in mushrooms, and cook 4 minutes. Stir in tomatoes, beans, and corn. Season with cumin, oregano, and basil. Bring to a boil and reduce heat to medium. Cover, simmer for 20 minutes, stirring occasionally.