A Heartwarming Vegan 3 Bean Chili Recipe

- Total Time: 60 minutes
- Cook Time: 50 minutes
- Serves: 6-8

Ingredients:

- 1 large red bell pepper
- 3 tbsp extra virgin olive oil
- 1 cup chopped onion
- 2 tsp ground cumin
- 1 tsp crushed red pepper
- 1/2 tsp red chili powder
- 1/4 tsp salt
- 4 garlic cloves, sliced thin
- 2 cups vegetable broth
- 1 1/2 cups cubed peeled butternut squash
- 1 can unsalted tomatoes, drained and chopped
- 1 can pinto beans, rinsed and drained
- 1 can black beans, rinsed and drained
- 1 can red kidney beans, rinsed and drained

Method:

- Preheat oven to 500 F
- Cut peppers into strips. Place strips on a foil-lined baking sheet and broil for about 10 minutes.
- Transfer broiled peppers to a bowl. Cover and let them sit for 10 minutes.
- Peel and chop peppers.
- Heat oil in a large pan or skillet over medium heat.
- Add onions. Cook for 1 minute, stirring occasionally.
- Stir in cumin, crushed red pepper, chili powder, salt and

garlic. Cook another 2 minutes, stirring often.
- Add bell peppers, broth, squash and tomatoes. Stir to incorporate.
- Simmer for 15 minutes, stirring occasionally.
- Add the beans and simmer for another 20 minutes, or until the broth starts to thicken.
- Spoon into bowls and serve!