



## Smoky Chipotle Veggie Chili

A warming thick and spicy vegan chili for a cool Fall evening



### Ingredients

- 1 teaspoon extra-virgin olive oil
- 1 cup diced white mushrooms
- 1 yellow onion, diced
- 3 cloves garlic, minced
- 1 teaspoon chili powder
- 1 teaspoon smoked paprika
- 1 teaspoon dried oregano
- ½ teaspoon ground cumin
- ¼ teaspoon ground chipotle pepper
- pinch ground cinnamon
- 3 parsnips, peeled and chopped
- 1 red pepper, diced
- 1 yellow pepper, diced
- 4 celery sticks, diced
- 2 cups gluten-free vegetable broth
- 19 oz. can diced tomatoes
- 2 cups cooked mixed beans

### Directions

Heat oil in a large saucepan on medium heat. Add mushrooms, onion, and garlic. Saute for 5 minutes. Add spices and cook for another 2 minutes.

Mix in remaining ingredients. Cover and bring to a boil. Reduce heat to low, keep lid off partially to allow liquid to evaporate slightly and cook for 25 minutes.

Makes 4 servings.

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