

DITK Vegetarian Chili

Recipe courtesy of *Diane's Daily Dish*

momlogic.com

Ingredients:

- 1 cup olive oil
- ½ cup minced garlic
- 3 cups diced yellow onion
- 4 jalapeño peppers, seeded and minced
- 2 tbsp. freshly ground black pepper
- 2 tbsp. cumin
- ¼ cup oregano
- ¼ cup DITK™ FIERY SPICE or your favorite powdered hot spice
- ½ cup chili powder
- 2 cups tomato paste
- 1 cup corn kernels
- 2 cups diced red bell pepper
- 1 cup diced green bell pepper
- 2 cup diced celery
- 3 cups cooked kidney beans
- 2 cups cooked black beans
- 3 cups cooked pinto beans
- ½ cup balsamic vinegar
- 1 cup natural peanut butter
- ½ cup cocoa powder
- 2 cans or bottles of beer

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Ingredients:

6 cups canned diced or chopped peeled tomatoes with liquid
Low-sodium vegetable broth
2 cups fresh cilantro, chopped

Directions:

Heat oil in a large stock pot over high heat.

Add garlic, onion, jalapeño and all dried seasonings. Sauté until onions are translucent.

Add tomato paste and mix it evenly through the onion mixture.

Add the corn, peppers and celery. Cook for about 5 minutes.

Add remaining ingredients and bring mixture to a boil. Reduce the heat and let simmer for about 30 minutes.

Stirring occasionally adding vegetable broth as needed for desired consistency.

Stir in the cilantro and season with salt and pepper to taste.