

Easy Chili

Delicious with rice or cornbread. Soyrito is available in many supermarkets.

- 1 onion, chopped (you can use frozen, chopped onions)**
 - 2 cloves garlic, pressed**
 - 2 cans (3 cups) cooked pinto beans, black beans, OR 1-1/2 cups of each, drained**
 - 2 tablespoons tomato paste**
 - 1 cup vegetable broth**
 - 1 tablespoon chili powder**
 - 1/4 teaspoon ground cinnamon**
 - 1/4 teaspoon ground cumin**
 - 1/4 teaspoon dried oregano**
 - 1/2 jalapeno pepper, seeded and minced, optional (*add only if you like very hot, spicy chili*)**
 - 1 15-oz. can of chopped tomatoes**
 - 1 cup Soyrito (meatless soy chorizo)**
- Salt to taste**
- Cilantro and/or chopped red onions for garnish**

In a large saucepan sauté onion and garlic in 1/2 cup of water until onions are translucent. Blend in all remaining ingredients except Soyrito and salt and pepper. Bring to a boil, then simmer for 15-30 minutes, stirring frequently as it thickens.

While chili is simmering, slit half of the Soyrito casing and scrape out contents with a spatula. (Remaining Soyrito can be wrapped in a plastic bag and stored in the freezer.) Add a little olive oil to a small skillet, and over medium-low heat brown the Soyrito, breaking it up with a spoon as it browns. (Stir it often; be very careful not to burn it.) Stir the browned Soyrito into the chili. Season to taste with salt and sprinkle cilantro and/or chopped red onions on each serving. Serves about 6.

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