

VEGETARIAN CHILI

- 1 tablespoon olive oil
- 1 large onion, chopped
- 3 garlic cloves, minced
- 3 stalks celery, chopped
- 1 red bell pepper, chopped
- 1 green bell pepper, chopped
- 2 (14.5 oz) cans Mexican flavor stewed tomatoes, not drained
- 1 can black beans, drained
- 1 can pinto beans, drained
- 2 cans kidney beans, drained
- 1 can corn (or the equivalent of frozen corn)
- 2 tablespoons chili powder
- 1/2 teaspoon cumin

Heat oil in large pot. Add onion and garlic. Saute about 2 minutes. Add celery and peppers and saute another couple of minutes. Mix in the rest of the ingredients. Heat and then simmer for a while to blend the flavors.

This can be made a day ahead. It gets better!