

Recipe

Vegan Southern-Style Vegetable Chili

Ingredients

- 2 chopped medium onions
- 2 diced medium carrots
- 2 cups chopped collard greens (You may substitute with kale or mustard greens)
- 3 cups diced tomatoes, canned or fresh (preferably organic)
- 3 cups cooked black-eyed peas
- 1 garlic clove, minced
- 3 tablespoons chili powder
- 1 tablespoon canola oil
- 1½ cups of water
- 1 teaspoon Texas Pete hot sauce
- 4 cups of hot cooked brown rice or 8–10 slices of cornbread

Directions

1. At medium temperature, heat oil in a large pot.
2. Add the carrots and onions. Cover and cook about 5 minutes, until onion is soft.
3. Add the collards and garlic and cook, covered, 5 minutes to wilt the collards.
4. Add the tomatoes, chili powder, water, salt, and hot sauce.
5. Bring to a boil, then lower the heat and simmer 30 minutes or until the vegetables are tender.
6. Add the black-eyed peas and simmer 10 minutes longer to blend the flavors.
7. Add water as necessary.
8. Adjust seasonings to taste and serve over hot brown rice or cornbread.

