



VEGAN CHILI

This easy vegan chili is a fall favorite — layered with warm spices and deep, rich flavor. It's hearty, satisfying, and perfect for cozy nights or feeding a crowd. Shhhh... and no one will ever know it's vegan.



prep time
10 min



cook time
45 min



servings
12

INSTRUCTIONS

1. Discard the coating off the vegan sausage. Place in lightly oiled fry pan and sauté till crispy about 15 min on medium heat. Once browned, place aside on plate.
2. Wash and clean bell peppers, make sure to remove seeds. Chop with the onion. Fry in the same pan as the vegan sausage with 1Tbsp oil and 1Tbsp butter until translucent. Add garlic and cook for 1 more minute.
3. Grab a Dutch oven, put sausage, onion and bell pepper mixture in.
4. Add in the stewed tomatoes, kidney beans, diced chiles and spices.
5. Cook on medium heat for 45 min.
6. Serve with vegan sour cream, vegan cornbread, tortilla chips, cilantro, serrano pepper, vegan cheese shreds and chives, if desired.

NOTES

1. Leftovers: This chili will keep in the fridge for about 4-5 days, and also freezes well.
2. Slow cooker version: Prepare steps 1 and two then add rest of the ingredients and cook on high for 2-3 hours or low for 4-5 hours.
3. See my ultimate vegan cornbread recipe

INGREDIENTS

- 2 tablespoons olive oil
- 1 tablespoon butter
- 1 medium sweet onion, chopped
- 1 medium green bell pepper, chopped
- 1 medium red bell pepper, chopped
- 1 serrano pepper
- 1 package spicy impossible sausage
- 3-4 cloves garlic, minced
- (2) 28-oz cans stewed tomatoes
- (1) can diced chiles (med or spicy)
- (2) 15-oz can kidney beans, drained and rinsed
- 3 tablespoons chili powder
- 2 teaspoons ground cumin
- 1 teaspoon smoked paprika
- 1/4 teaspoon cayenne pepper
- 1 teaspoon salt, or to taste