

*Smoking Shiitake Brazilian Burger™*  
**Shirley's Award Winning Meatless Chili**

Servings: 8-10

**INGREDIENTS**

4 frozen *Smoking Shiitake Brazilian Burgers™*  
4 tablespoons olive oil (reserve 2 tablespoons for later)  
2 garlic cloves minced very fine  
1 cup diced scallions or onions  
1 cup diced red fresh peppers  
1 tablespoon chili powder  
4 tablespoons Arriba Roasted Chipotle Salsa  
29 oz. can Petite cut diced chipotle chilies tomatoes  
29 oz. can black beans (or use Black Bean recipe)  
1 cup canned or frozen corn  
1 teaspoon white pepper  
2 teaspoons salt  
1/8 cup sugar  
2 tablespoons refined virgin coconut oil



**INSTRUCTIONS**

Sauté garlic and onions in 2 tablespoons oil. Add remaining ingredients, except coconut oil, reserved 2 tablespoons oil and burgers. Simmer 10 minutes. While this is simmering, fry the burgers in coconut oil until crispy.

Break into pieces while in pan, then add to the sauce just prior to serving. Garnish with grated sharp cheese, a dollop of sour cream and chopped fresh cilantro.

TIP: Thin with water if needed. Drizzle 2 tablespoons olive oil over chili before serving.

*Burrís Country Kitchen™*  
717.367.2425  
www.burriscountrykitchen.com  
email: sales@burriscountrykitchen.com