

This version of chili pleases even the most stubborn meat eaters. It is always a hit and shows everyone how delicious a vegan meal can be!



T.T.'s Amazing Chili

- 1 tbsp olive oil
- 1 large sweet onion, chopped
- 1 garlic clove, minced
- 2 packages Yves Veggie Ground Round
- 2 cans diced tomatoes (26 oz each)
- 2 cans tomato paste (5.5 oz each)
- 2 cans pinto beans (14 oz)
- 1 1/2 tbsp ground chili pepper
- 1 1/2 tsp cumin
- 1 1/2 tsp ground oregano
- 1 1/2 tsp sea salt
- 1 1/2 tsp smoked paprika
- 1/2 tsp cayenne
- 1 tbsp Vegan Worcestershire
- 2 tbsp Dutch cocoa

1. Heat olive oil in a large pan. Add onion & garlic and cook over medium heat until soft.
2. Add veggie ground round and heat through.
3. Stir in tomato paste and heat.
4. Add diced tomatoes and beans and stir until combined.
5. Stir in remaining ingredients.
6. Cover and bring to a boil over medium heat stirring often. Reduce to low and simmer for at least 3 hours.

Makes 4 servings.