



## Vegetarian Chili

Vegetarian Chili that's "meaty" and satisfying – without all the meat! A hearty mixture of walnuts, mushrooms, and carrots as your base, with big flavors of onion, garlic, green chiles and spices.

 Active Time  
30 mins

 Total Time  
20 mins

 Yield  
Serves 4

Created by [Sheetal](#)  
Recipes



### How to Make It

#### 1. STEP

Make the "meat" – pulse all ingredients in a food processor until broken down into a chunky paste-like texture. Set aside.

#### 2. STEP

Heat the olive oil over medium heat. Add the onions and garlic. Sauté for 5-10 minutes until very soft.

#### 3. STEP

Add green chiles, tomato paste, chili powder, cumin, smoked paprika, and soy sauce. HELLO FLAVOR. Add your "meat" to the pan – once it mixes in and starts cooking, it should start to resemble chili meat. Let the "meat" cook for 10 minutes or so to soften the vegetables. Season with salt.

#### 4. STEP

Add tomatoes, beans if you want, and water to get the consistency right. Let it simmer for about 45 minutes to soften the vegetables, thicken it up, and let the flavors come together. Serve with your favorite chili toppings, and there it is! VEGETARIAN CHILI! You did it.

### Ingredients

¾ cup Urad Dal (black maspe beans)

¾ cup red kidney beans (rajmah)

2 teaspoons cumin seeds

8 garlic cloves, chopped

2 inches gingerroot, chopped

1 teaspoon garam masala powder

½ cup fresh cream

1 teaspoon red chili powder

3 tablespoons butter

2 tomatoes, chopped (extra large tomatoes)

### Comments

**Ritu Aggarwal**

12 days ago



Best recipe website for making yummy and good food in home .

**Sheetal Mitha**

2 days ago

Awesome and easy recipe methods for cooking something new at home.

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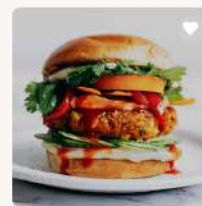
Vegetable Bowl



Juicy Lucy Hamburger



Red Curry Chicken Stir



Spicy Tofu Burgers



Vegetarian Chili



Malai Kofta



Mix Veg Sabji



Kadhai Paneer