

Garden Gnomes Kitchen and Art

# Vegetarian "Chili"

w/ Roasted  
Poblanos, Peppers, and Mushrooms



Ready in **4-8 hours**

Serves **10-14 people**



## Tips

Ladle chili over rice at serving.

## Ingredients

### Spice List

- 2 ½ tsp chili powder
- 2 tsp cumin
- 1 tsp hot Hungarian paprika
- ½ tsp granulated garlic
- ⅛ tsp pepper
- 1 tbsp butter and a touch of EVOO

### From the Fridge

- 2 stalks celery - diced 1cup carrots - diced
- 1 red pepper - diced
- 1 yellow pepper - diced
- ½ orange pepper - diced
- 2 poblano peppers (roasted, peeled and seeded)
- 14 oz. mushrooms - diced
- 2 cloves garlic - minced
- Cilantro leaves - chopped
- Lime juice
- S&P to taste

### From the Pantry

- 2- 14 oz cans diced tomatoes
- 1- 14 oz can diced fire roasted tomatoes
- 1- 15 oz can pinto beans
- 1- 15 oz can red kidney beans
- 1cup vegetable stock
- 2cups long grain white rice

## Preparation

1. **Roast, peel and seed** the poblano peppers then cut into ½" dice
2. **Dry sear** the mushrooms in a VERY hot pan - set aside- (no oil or butter) yet....
3. **Soften** the onions, carrots and celery in a large pan with the butter and oil. Add a touch of salt
4. **Add** that mixture and the mushrooms to the slow cooker along with everything from the **Pantry List** -**EXCEPT** the RICE!
5. **Add** everything from the **Spice List**.
6. **Stir** to combine and set to high for 3-4 hours **OR** Low for 7-8 hours.
7. **Steam** the rice and add the cilantro and lime juice