

Lauren's Vegan Butternut Squash Chili



INGREDIENTS

- 1 TBSP Olive Oil
- 1 tsp ground Cumin
- 1 tsp ground Ginger
- 1 tsp Chili powder
- 5 cloves garlic, minced

- 4 Cups cubed butternut squash
- 2 Celery stalks, chopped
- 1 Red Bell Pepper, diced
- 1 Green Bell Pepper, diced
- 1 medium Onion, chopped
- 1 28 oz can diced tomatoes with juices
- 6 Cups vegetable broth

- 1 14 oz can black beans, drained & rinsed
- 1 14 oz can white beans, drained & rinsed
- 1 cup dehydrated fake meat crumbles

- 1 TBSP Balsamic Vinegar
- 1 TBSP Maple syrup or honey
- Salt & Pepper to taste

PREPARATION

1. Heat oil in a large pot and add garlic & spices. Cook for 1 minute.
2. Add next seven ingredients, stir to combine. Bring to boil, reduce heat, simmer covered for 15 minutes until butternut squash is fork tender.
3. Add rinsed beans, fake meat crumbles, and salt and pepper to taste. Cook uncovered for another 15 minutes.
4. Once all vegetables are tender and flavors have come together, remove from heat and stir in Balsamic Vinegar and Maple Syrup.