

Green Team Chili

1 tablespoon vegetable oil

1 cup chopped onions

1 cup chopped carrots

3 cloves garlic, minced

1 cup chopped green pepper

1 cup chopped red pepper

½ cup chopped celery

28 oz can chopped tomatoes

1 cup fresh or frozen tomatoes (chopped)

1 cup black turtle beans (any kind of black beans would do)

1 cup frozen corn

1 tablespoon cumin

1 tablespoon fresh oregano chopped (or 1.5 tsp dried)

1.5 teaspoons dried basil

½ teaspoon chili powder

Grated cheddar cheese

1. Soak 1 cup of dry beans overnight in a large pot of water. Rinse, cover with ample water and cook for 1-2 hours or until tender. Feel free to substitute with canned beans, we used the ones we grew in the garden.
2. Heat oil in a saucepan over medium heat. Saute onions, carrots, and garlic. Add green and red peppers, celery. Cook about 6 minutes.
3. Stir in tomatoes, beans and corn. Add the spices. Bring to a boil then reduce heat to medium. Cover and simmer, stirring occasionally. The original recipe called for this to be cooked for 20 minutes. But we only had 35 minutes to gather the green team in the kitchen, wash hands, prep and gather some of the veggies from the garden. Toss everything in the pot and cook. So it probably only simmered for about 10 minutes (the carrots were still rather crunchy!)
4. Serve sprinkled with cheese.