

Hearty Vegan Two Bean Chilli



Ingredients

- 1/4 cup vegan butter
 - 1 finely diced red onion
 - 1 finely diced zucchini
 - 1 finely diced red capsicum
 - 1 can of black beans, drained and rinsed
 - 1 can of chickpeas or cannellini beans, drained and rinsed
 - 1 cup tomato sauce
 - 2 tbsp tomato paste
 - 1 tbsp of dried oregano
 - 1 tsp of dried cumin
 - 1 tsp of chilli powder (adjust to taste)
 - Salt and pepper, to your preference
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Method

- In a large pot, melt the vegan butter over medium heat. Add the finely diced red onion, zucchini, and red capsicum. Stir occasionally and sauté for approximately 8 minutes until they become tender.
- Stir in the remaining ingredients, reducing the heat to medium-low. Allow the mixture to simmer for about 10 minutes or until the sauce begins to thicken.
- Serve your delectable vegan two-bean chilli and garnish with vegan sour cream and diced spring onions if desired.

