

Best Damn Vegan Chili Ever

Prep time	Cook time	Total time
30 mins	1 hour	1 hour 30 mins

What Texas Style Vegan Chili is SUPPOSED to be. Thick, rich, and spicy. This may in fact just be the best damn vegan chili you've ever had!

Author: Brand New Vegan

Recipe type: Main

Cuisine: American

Serves: 16

Ingredients

- 1 large red onion
- 1 large red bell pepper
- 1 large green bell pepper
- 3-4 cloves garlic, crushed
- ½ cup low sodium vegetable broth
- 8oz package seitan, drained and chopped into bite sized pieces
- 8oz can no salt added tomato sauce
- 15oz can no salt added tomatoes
- 16oz low sodium vegetable broth (I use the tomato sauce can)
- ½ teaspoon garlic powder
- ½ teaspoon black pepper
- 1 teaspoon paprika
- 1 teaspoon oregano
- 1 teaspoon [chipotle](#) chili powder
- 2 teaspoons ground cumin
- ¼ cup chili powder
- 15oz can pinto beans, drained & rinsed
- 15oz can kidney beans
- ½ 15oz can no fat refried beans
- 2 tablespoons pickled jalapeños & juice
- 2 Tablespoons Masa Harina corn flour
- 2 Tablespoons hot water

Instructions

1. Chop onions, peppers, and garlic into a large soup pot
2. Saute in ½ cup of veggie broth until translucent
3. Add in seitan and continue to stir for a few minutes
4. Add tomatoes, tomato sauce, and remaining broth
5. Add in spices and stir until mixed well
6. Add all the beans and jalapeños and stir
7. Mix the Corn Flour with the hot water and stir into pot
8. Give the chili one more good stir and bring it to a slow boil.
9. Reduce heat, cover, and simmer for about an hour.

Notes

If you're gluten intolerant, you can substitute an 8oz package of mushrooms for the seitan. Or leave it out entirely.

Recipe by Brand New Vegan at <http://www.brandnewvegan.com/recipes/best-damn-vegan-chili-ever>

