

VEGETARIAN BEER CHILI *ADAPTED FROM THE MINIMALIST BAKER*

INGREDIENTS

- 1 T olive oil
- 1 large onion, chopped
- 1 bell pepper, chopped
- 4 cloves garlic, minced
- salt and pepper
- 1 T chili powder
- 1 T cumin
- 1/2 t coriander
- 1 t cinnamon
- pinch red pepper flakes
- 1/4-1 t chipotle smoked pepper (Super spicy. BEWARE.)
- 1 T hot sauce
- 1 12 oz. bottle beer (I used Shiner Bock, but any lager will work!)
- 1 28 oz. can diced tomatoes
- 1 15.5 oz. can kidney beans, slightly drained
- 1 15.5 oz. can black beans, slightly drained

GARNISH: Greek yogurt, avocado, hot sauce, scallions, or cheese!

DIRECTIONS:

1. Heat the olive oil in a large pot over medium-high heat. Add the onion, bell pepper, garlic, along with 1/2 teaspoon of salt and pepper. Cook, stirring often, until softened, about 6-8 minutes.
2. Add the spices and hot sauce and cook for one minute. Add beer and cook for 6-8 minutes, or until reduced by about half.
3. Add the tomatoes (with their juices) and the beans (slightly drained) and about 1/4 teaspoon more of both salt and pepper. Bring to a boil and then lower to a simmer. Cook until thickened, about 25-30 minutes. Taste and season more as needed.
4. Serve topped with Greek yogurt, avocado, hot sauce, scallions, or cheese!