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BBQ Veggie Chili

Savor the smoky barbeque taste in this veggie chili. The Portobello mushrooms add a nice “meaty” taste.

- 2 Tbs. canola oil
- 1 large onion, chopped
- 4 garlic cloves, pressed or minced
- 2 stalks celery, trimmed and chopped
- 3 cups vegetable broth
- 1 28-oz. can diced tomatoes
- 1 Tbs. mustard
- 2 Tbs. sugar
- 2 tsp. chili powder
- ½ tsp. cumin
- 1 tsp. chipotle chiles in adobo sauce (more if you prefer a spicier flavor)
- 1 Tbs. molasses
- ½ tsp. salt
- 2 Tbs. apple cider vinegar
- 1 Tbs. vegan Worcestershire sauce (we used Annie’s)
- 1 15-oz. can chili beans, rinsed and drained
- 1 15-oz. can pinto beans, rinsed and drained
- 2 large Portobello mushroom caps, chopped

1. Heat canola oil in a large stewpot over medium heat. Sauté onion, garlic, and celery until onion is translucent. Add vegetable broth and tomatoes, and stir to combine.
2. Add next nine ingredients (mustard through Worcestershire sauce), and stir to combine. Increase heat and bring to a boil. Reduce heat to low; cover and simmer for 20 minutes.
3. Add chili beans, pinto beans, and chopped Portobello mushrooms. Stir to combine. Cover and simmer for an additional 15 minutes or until all vegetables are tender.

Serving suggestion: Serve with [beer batter bread](#).