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The Best Vegetarian Chili in the World



By: [calead910](#)

"Break out your soup pot and fix up a batch of this delicious, spicy vegetarian chili today! It's ready in no time, and packed with vegetables, beans - and flavor!"

Rating: ★★★★★ [Read Reviews \(427\)](#)

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Prep Time: 15 Min	Cook Time: 1 Hr	Ready In: 1 Hr 15 Min
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Servings [\(Help\)](#)

US Metric **Calculate**

Original Recipe Yield 8 servings

Ingredients

- 1 tablespoon olive oil
- 1/2 medium onion, chopped
- 2 bay leaves
- 1 teaspoon ground cumin
- 2 tablespoons dried oregano
- 1 tablespoon salt
- 2 stalks celery, chopped
- 2 green bell peppers, chopped
- 2 jalapeno peppers, chopped
- 3 cloves garlic, chopped
- 2 (4 ounce) cans chopped green chile peppers, drained
- 2 (12 ounce) packages vegetarian burger crumbles
- 3 (28 ounce) cans whole peeled tomatoes, crushed
- 1/4 cup chili powder
- 1 tablespoon ground black pepper
- 1 (15 ounce) can kidney beans, drained
- 1 (15 ounce) can garbanzo beans, drained
- 1 (15 ounce) can black beans
- 1 (15 ounce) can whole kernel corn

Directions

1. Heat the olive oil in a large pot over medium heat. Stir in the onion, and season with bay leaves, cumin, oregano, and salt. Cook and stir until onion is tender, then mix in the celery, green bell peppers, jalapeno peppers, garlic, and green chile



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peppers. When vegetables are heated through, mix in the vegetarian burger crumbs. Reduce heat to low, cover pot, and simmer 5 minutes.

- Mix the tomatoes into the pot. Season chili with chili powder and pepper. Stir in the kidney beans, garbanzo beans, and black beans. Bring to a boil, reduce heat to low, and simmer 45 minutes. Stir in the corn, and continue cooking 5 minutes before serving.

Nutritional Information 

Amount Per Serving Calories: 390 | Total Fat: 7.9g | Cholesterol: 0mg

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Reviewed on Oct. 22, 2006 by [calead910](#)

Hi everyone this is my recipe! Thanks for all the great reviews however they have made a... [MORE](#)



Reviewed on Feb. 2, 2006 by [Destie](#)

Excellent chili. Just a note to cooks who are worried about sodium intake. In response to... [MORE](#)



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Reviewed on Oct. 10, 2007 by [stephanie](#)

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Reviewed on May 2, 2007 by [LaDawnda](#)



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This is a great recipe. I added 1 zuchini, 1 red bell pepper, 1 can pinto beans, 1 bag of... [MORE](#)

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I was a little confused - ground oregano or leaf? (I ended up using the latter, because I had... [MORE](#)

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went almost totally by the recipe...except used about 1 1/2 packages of the crumbles instead... [MORE](#)

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This recipe tempts me to never buy canned chili again! My whole family enjoyed this one and... [MORE](#)

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I really liked it, I use Gardenburger brand hamburger crumbles and make some changes. I omit... [MORE](#)

★★★★★ Reviewed on Jan. 21, 2007 by [PAMMY18](#)

What great chili for a snowy day in Wisconsin! Loved this a lot. Made as is except drained... [MORE](#)
