

Vegan Black Bean Chili

- Heat olive oil in a large pot over medium heat. Add onion along with a large pinch of salt and pepper. Cook 4-5 minutes, stirring frequently.
- Add garlic, chili powder, cumin, and sugar and cook for another minute, stirring frequently.
- Stir in tomatoes, chipotles in adobo, black beans, lentils, and a large pinch of salt and pepper.
- Then add tomato sauce and 2 cups vegetable broth.
- Cover, turn heat to medium-high and bring to a simmer.
- Reduce heat and simmer over medium-low for 5-7 minutes or until lentils are tender, stirring frequently. Add remaining cup of broth if desired.
- Stir in the juice of 1 lime and season to taste with salt and pepper.
- Garnish with fresh chopped cilantro.

Recipe from:

<https://midwestfoodieblog.com/vegan-black-bean-chili/#tasty-recipes-11546>

Total time: 15 minutes