**Janet’s VEGETARIAN CHILI**

3 Tbsps vegetable oil

3 medium (2 large) onions, diced

9 cloves garlic, minced

4-5 carrots, chopped

4 stalks celery, chopped

3 large bell peppers, chopped

1 lb white mushrooms, chopped

2-3 lbs Morningstar Farms (or similar) faux ground beef or sausage

3 28 oz cans chopped tomatoes (not drained) – or fresh equivalent

3 cans kidney beans (not drained) – or fresh equivalent

3 cans kernel corn (not drained) – frozen/fresh acceptable

3 Tbsps chili powder

3 Tbsps ground cumin

1 Tbsp + 1-1/2 tsps oregano

1 Tbsp + 1-1/2 tsps chopped basil

Heat oil in large soup pot. Add onions. Saute 5 mins.

Stir in garlic. Saute 2 mins.

Stir in peppers, mushrooms, faux meat, frozen vegetables (if using). Saute 3 mins.

Add all remaining ingredients. Stir. Bring to boil. Stir. Reduce heat and simmer 30 mins.