

## Faith's Vegetarian Chili

4 Cups tomato juice, divided, no salt preferred

3/4 Cup bulgur wheat

1 Tbsp olive oil

4-6 cloves garlic, minced

3 medium onions, chopped

1 large green bell pepper, chopped

2 celery stalks, chopped

2 carrots, chopped

2 (14 ½ oz) cans diced tomatoes, drained

¼ Cup chili powder or to taste

1 Tbsp fresh lemon juice

1 tsp dried basil

1 tsp dried oregano

1 tsp ground cumin

Salt and pepper to taste

1 (15 oz) can cannellini beans, drained

1 (15 oz) can chickpeas, drained

1 (15 oz) can red kidney beans, drained

Bring 1 Cup tomato juice to a boil in small pan. Add the bulgur, stir and remove from heat.

Heat oil in a large pot over medium-high heat. Add garlic, onion, bell pepper, celery, and carrots. Stir. Saute until tender, about 10 minutes.

Stir in diced tomatoes, chili powder, lemon juice, basil, oregano, and cumin. Season with salt and pepper. Bring to a simmer and cook 2 mins.

Add beans, remaining tomato juice, and bulgur mixture. Bring to a boil. Reduce heat and simmer uncovered for 30 mins, stirring occasionally.