

Vegetarian Red Chili

By Nora Ramirez

Origin Hotel Red Rocks

1. 2 # of Tomatoes (roasted)
2. 2 cups of finely diced yellow squash.
3. 2 cups of finely diced bell peppers.
4. 2 cups of finely diced celery.
5. 2 cups of finely diced red onions.
6. 16oz of red kidney beans (cooked & drained)
7. 16oz of lentil (cooked & drained)
8. 2 T of minced garlic
9. $\frac{3}{4}$ cup of oil
10. $\frac{1}{2}$ cup of white wine
11. 1T cumin
12. $\frac{1}{2}$ t of red pepper flakes
13. 2 t oregano
14. 2 t basil
15. 2 T chili powder
16. $\frac{1}{2}$ t black ground pepper
17. 2 cups of tomato juice
18. 12oz tomato paste
19. $\frac{1}{4}$ cup of vegetable base
20. 8 cups of water

Heat oil in a pot and add onions, squash, celery, bell peppers and garlic. Cook for 10 minutes on medium heat and stir frequently to prevent sticking on the bottom. Add white wine and let it cook for another 10 minutes.

Add spices, tomato juice and tomato paste and squeeze the roasted tomatoes with hand and add it to the soup.

Mix vegetable base with the 8 cups of water and add in to the soup. Stir and reduce heat to low and let it simmer for 1 hour.