



Vegan Chili Pasta...

Sweet 'n savory chili poured over seasoned penne pasta to make a hearty meal for a winter's day!
- from Denise's Kitchen

Ingredients:

3 tbsp of organic extra-virgin coconut oil
1 heaping tbsp of minced organic garlic
1 very large sweet organic onion, chopped
2 cups of organic mixed bell pepper, chopped (I used red & green here.)
Diced organic celery to your liking
Sea salt & black pepper to taste
15 oz can of organic corn, drained
28 oz can of organic diced tomatoes, undrained
32 oz carton of organic vegetable broth
3 tbsp of organic brown sugar (more if you wish)
3 tbsp of organic dried basil
2 rounded tbsp of organic chili powder (adjust to your liking)
2 (15 oz) cans of organic chili beans, undrained
16 oz package of organic penne pasta
Earth Balance (non-GMO) buttery spread to taste

Directions:

Melt the coconut oil in a large pot over medium heat. Add the garlic, onion, celery & bell pepper and saute until somewhat tender. Sprinkle generously with sea salt & black pepper and stir. Add the corn, tomatoes & one half of the (32 oz) carton of vegetable broth and stir again. You may adjust the thickness of your chili later by using more of the broth. Add the brown sugar, basil & chili powder and blend well. Lastly, add the chili beans, stir and let simmer for at least 1/2 hour while you prepare your pasta. Be sure to season your pasta with sea salt & Earth Balance buttery spread. Portion out the pasta into large serving bowls & top with generous spoonfuls of the chili. Some crunchy garlic bread or sweet corn bread would go nicely with this. Eat to your heart's content!