

green chili

3 cloves garlic, chopped
1 vidalia onion, chopped
2 tbsp. olive oil
1 pkg. super firm tofu, chopped
4-5 green chilis from a can, diced
1 large Anaheim pepper, seeded and diced
1 jalapeno pepper, seeded and diced
2-3 cups no-chicken or vegetable broth
1 16oz. can green enchilada sauce
2 cans cannellini beans, rinsed
2 cans great northern beans, rinsed
1 tbsp. cumin
1 tsp. cayenne pepper
1 lime

heat oil in skillet, add garlic and onion to sauté. Add tofu, sauté, add green chilis and peppers, sauté. transfer ingredients to a stockpot on low to medium heat. add broth, enchilada sauce, beans, and spices. cut lime in half and squeeze the juice directly into the pot. simmer for at least an hour to let the flavors come out. Chili tastes better the longer you cook it.

I like to garnish my green chili with a scoop of vegan sour cream, a sprinkle of fresh cilantro and a wedge of lime. add a white corn chip for scooping the chili in place of a spoon. Enjoy!