

## Vegetable Chili Recipe

This dish is all vegetable chili.

In a large pot cook:

One chopped onion, one chopped green and one red bell pepper in olive oil for 5 minutes.

Add salt and black pepper to taste.

Add 4 cloves finely chopped garlic

Add Rosemary and thyme. Cook for 5 minutes.

Add chilly red pepper flakes

Add 4 large sticks of 1" long cut carrots, celery and 2 zucchini

Add one table spoon paprika and one table spoon red chili powder

Add more type and rosemary and stir the content.

Cook for 10 minutes

Transfer the content to a slow cooker with high temperature ( 205 F)

Add one 14 oz can of each of white bean, black bean and kidney bean and diced tomato.

Squeeze one fresh lemon.

Add 3 dry lemons, cut them in halves.

Add 1/4 of stick of butter. Slice them and lay on top.

Let it cook for 4 hours.

Sprinkle one can of corn kernels on top 10 minutes before serving.

Enjoy this chili with 3 scoops of yogurt.

Optional. Cut 3 Yukon yellow potatoes in 1" pieces. Place them in a pan and use some of the juice from the chili cooking to cook the potatoes and add to the chili to serve.

