



The Best Vegetarian Chili Recipe: Todd's Spicy Lime Chili

A hearty slow-cooker vegetarian chili finished with fresh lime, creamy avocado, sour cream, cilantro, and optional chili flakes.

PREP TIME	COOK TIME	TOTAL TIME	YIELD
Not specified	6-10 hours	Not specified	Not specified

INGREDIENTS

- 1 large onion, chopped
- 2 carrots, peeled and chopped
- 1 (28-ounce) can chunky tomatoes, including juice
- 1 (16-ounce) can refried beans (we use refried black beans)
- 2 tablespoons canned green chilies
- 1/2 cup red bell pepper, chopped
- 1 clove garlic, pressed or minced
- 2 to 3 tablespoons chili powder
- 1 (16-ounce) can black beans, drained
- 1 (16-ounce) can white or navy beans, drained
- 1 (16-ounce) can kidney beans, drained

INGREDIENTS TO ADD WHEN SERVING

- Sour cream
- Sliced avocado
- Fresh cilantro
- Fresh lime
- Hot chili flakes

INSTRUCTIONS

1. Sauté the chopped onion and carrots in a few tablespoons of water until they begin to soften.
2. Transfer the onion and carrots to your slow cooker.
3. Add the chunky tomatoes with their juice, refried beans, green chilies, red bell pepper, garlic, chili powder, black beans, white or navy beans, and kidney beans.
4. Stir everything together until well combined.
5. Cover and cook on LOW for 6 to 10 hours.
6. Ladle the chili into individual bowls and top with a dollop of sour cream, sliced avocado, fresh cilantro, hot chili flakes, and a squeeze of fresh lime juice.

WENDY'S TIPS & NOTES

- **Don't skip the fresh lime.** We don't add the lime juice to the Crock-Pot while the chili is cooking. Instead, everyone squeezes fresh lime over their own bowl when it's time to eat. That way, you can add as much or as little as you like.
- The fresh lime is such a nice contrast to the warm chili spices. Sour cream adds creaminess, avocado makes it even more filling, and cilantro adds another layer of fresh flavor.
- If you like things spicy, add hot chili flakes. That's when the whole thing comes together.

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