

Cowboy Chili (Vegan)

If you're not up for making the coffee called for in this recipe, you can substitute more vegetable broth. If you are, decaf will also work just fine (I'd probably skip the hazelnut flavor though). Although brown rice or bulgur wheat is the serving suggestion, try pasta, too-- you can sprinkle in a little cinnamon and call it Cincinnati-style!

- 1 tablespoon (15 ml) olive or grapeseed oil
- 1 small onion, chopped
- 1 green bell pepper, chopped
- 1 cup (150 g) canned hominy
- 2 cups (134 g) packed collard greens, chopped
- 2 cloves garlic, minced
- 1/2 teaspoon salt
- 1 tablespoon chili powder
- 2 teaspoons cumin
- 1 1/2 teaspoons smoked paprika
- 1/2 teaspoon oregano
- 1 can (28 ounces, or 795 g) stewed tomatoes
- 1 cup (235 ml) vegetable broth
- 1/2 cup (120 ml) brewed coffee
- 1 tablespoon (15 ml) hot sauce or other pepper sauce, more for serving
- 1 can (15 1/2 ounces, or 440 g) black eyed peas, drained and rinsed
- 1 can (15 1/2 ounces, or 440 g) kidney beans, drained and rinsed
- 6 to 8 cups (1.2 to 1.6 Kg) cooked brown rice or (1.1 to 1.5 Kg) bulgur wheat, for serving
- Lime juice, for serving
- Cashew "Cheese" Spread or Sliced Avocado, for serving (optional)



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Heat the oil in a large pot over medium heat. Add the onion, bell pepper, hominy, and collard greens and cook, stirring frequently, for about 7 minutes or until onion is lightly browned.

Add the garlic, salt, chili powder, cumin, paprika, and oregano and cook for an additional minute. Add the tomatoes, vegetable broth, coffee, and hot sauce, then stir in the beans.

Bring to a boil. Reduce the heat to medium and simmer, covered, for at least 25 minutes. The longer you cook the chili and the lower the temperature, the more the flavors will meld and the better the chili will taste.

Adjust the salt and seasonings to taste and serve over cooked brown rice or bulgur wheat, with more hot sauce, lime juice, and cashew "cheese" spread or sliced avocado for garnish.

Recipe from No Meat Athlete, Submitted by Jennifer O'Brien

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