



VEGAN APRICOT BEAN CHILI



SERVES: 4-6 | PREP TIME: 25M | COOK TIME: 45M

DAIRY FREE GLUTEN FREE VEGAN VEGETARIAN

INGREDIENTS:

Chili:

¼ Cup Crofter's Organic Premium Apricot Fruit Spread
2 Carrots (Diced)
2 Stalks of Celery (Diced)
1 Red Bell Pepper (Diced)
1 Yellow Bell Pepper (Diced)
1 Large White Onion (Diced)
2 Tbsp Olive Oil
2 Tbsp Chili Powder
1 Tbsp Ground Cumin
3 Cloves of Garlic (Minced)
1 Tsp Oregano
1 Tsp Red Chili Flakes
1 Cup Fresh or Frozen Corn
1 15oz Can White Kidney Bean
1 15oz Can Red Kidney Bean
1 15oz Can Black kidney Beans
2 28oz Cans of Crushed Tomatoes
Salt & Pepper (to Taste)

Garnishes:

Vegan Sour Cream
Fresh Cilantro
Jalapeno (Sliced)

DIRECTIONS:

1. In a large sauce pot, combine the carrots, celery, bell peppers, white onion, and olive oil. Bring to a simmer over low-medium heat and cook until the onions become soft and translucent. About 10 minutes.
2. Add in the chili powder, cumin, garlic, oregano, chili flakes, corn, and the **Crofter's Organic Premium Apricot Fruit Spread**. Mix well and continue to cook until the veggies all become soft. About 15 minutes.
3. Next, add in the mixture of beans followed by the crushed tomatoes and season with some salt and pepper to taste. Stir and allow the chili to cook over medium heat until the chili thickens. About 45 minutes. Stir regularly.
4. When the chili is ready, scoop into bowls and top with some vegan sour cream, fresh cilantro, and sliced jalapenos. Enjoy!