

Quick Beef and Bean Chili

3 (16-ounce) cans red kidney beans, drained and rinsed

3 (14.5-ounce) cans diced tomatoes

2 pounds 85 percent lean ground beef

1 large onion, chopped fine

4 garlic cloves, minced

4 tablespoons chili powder

3 teaspoons ground cumin

Salt and pepper

Process half of the beans and half of tomatoes in food processor to coarse paste; set aside.

Cook beef and onion in Dutch oven over medium heat until meat is no longer pink, about 5 minutes.

Stir in garlic, chili powder, and cumin, and cook until fragrant, about 1 minute.

Stir in pureed bean-tomato mixture and remaining beans and tomatoes.

Bring chili to boil, then reduce heat to low, and simmer, covered and stirring occasionally, until thickened, about 15 minutes.

Vegetarian Chili

1 (28-ounce) can diced tomatoes

2 (15-ounce) cans beans, rinsed

2 - 3 teaspoons minced chipotle chiles in adobo sauce

2 teaspoons sugar

Salt and ground black pepper

2 tablespoons vegetable oil

1 onion, minced

3 tablespoons chili powder

2 teaspoons ground cumin

3 garlic cloves, minced

1 ½ cups frozen corn, thawed

2 tablespoons minced fresh cilantro

1. Pulse tomatoes and their juice in food processor until slightly chunky, about 5 pulses.
2. Bring tomatoes, beans, chipotle chile, sugar, and 1/2 teaspoon salt to boil, covered, in large saucepan. Reduce to simmer and continue to cook until needed in step 5.
3. Heat oil in large Dutch oven over medium heat until shimmering. Add onion, chili powder, cumin, and ¼ teaspoon salt and cook until softened, about 5 minutes. Stir in garlic and cook until fragrant, about 30 seconds.
4. Stir in tomato-bean mixture, scraping up any browned bits. Bring to simmer and cook until slightly thickened, about 15 minutes.
5. Stir in corn and cilantro and return to brief simmer. Season with salt and pepper to taste.