

RECIPE: Spicy Three-Bean Chili

Ingredients:

3 tbsp. vegetable oil
3 tbsp. tomato paste
1 chipotle in adobo, smashed with a fork into a fine paste
3 tbsp. chili powder
1 tsp. dried oregano
2 – 16 ounce jars mild salsa (about 3½ cups)
3 – 15 ounce cans of beans, (kidney, black or pinto beans, your preference), drained but not rinsed
1 cup long-grain white rice
¼ cup cider vinegar

Optional: Tortilla chips and sliced pickled jalapenos

Instructions:

Serving size: 5 servings

Cooking Instructions:

1. Heat the oil in a medium pot over medium-high heat. Add the tomato paste and cook, smearing and stirring constantly until dark and aromatic, about 90 seconds.
2. Add the chipotle, chili powder and oregano, and cook, stirring, for 1 minute.
3. Stir in the salsa and 1¼ cups water.
4. Stir in the beans and hominy. Bring to a boil, reduce heat to medium-low, cover and simmer for 25 minutes, stirring occasionally.
5. Meanwhile, bring 1½ cups water to a boil in a small saucepan with a lid. Stir in the rice, reduce the heat to medium low, cover and simmer until the water is absorbed, about 15 minutes. Remove from heat and let stand covered for 5 minutes.
6. Remove the chili from the heat, stir in the cider vinegar and let stand 1 minute.
7. Fluff the rice with a fork, divide it among 5 serving bowls and top with the chili.
8. Serve with pickled jalapenos and tortilla chips, if desired.