

# White Bean Chili

VEGAN + GLUTEN-FREE



Tested and Approved by 86lemons.com

<http://86lemons.com/white-bean-chili>

**Original Recipe Source:**

**By Alissa at Girl Makes Food**

<http://www.girlmakesfood.com/white-bean-chili-vegan-gluten-free/>

**YIELDS:** 4 servings

**STEP 1:**

In a food processor puree 1½ cups of the beans (add a little vegetable broth or water if needed). Add the pureed beans to a medium pot.

**STEP 2:**

To the food processor add the peppers, shallots, garlic and cilantro. Pulse until the texture of salsa. Add the pepper mixture to the pot with the pureed beans.

**STEP 3:**

Add the vegetable broth, corn, cumin, coriander, chili powder, and remaining beans to the pot. Bring to a boil, then reduce heat and cook until vegetables are tender. Add salt and pepper to taste.

**STEP 4:**

Garnish/serve with optional extras and enjoy!

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**INGREDIENTS:**

- 3 cans white beans (like cannellini), drained and rinsed
- 2 bell peppers, stem and seeds removed
- 1 jalapeño (remove seeds and ribs if you don't like it too spicy)
- 2 shallots
- 2 cloves garlic, smashed
- 1 Tbsp fresh cilantro
- 2 cups vegetable broth
- 1 cup frozen corn kernels
- ½ tsp cumin
- ½ tsp coriander
- ½ tsp chili powder
- salt and pepper to taste

**OPTIONAL EXTRAS:** lime wedges, avocado, gf tortilla strips (see note), v/gf sour cream, vegan shredded cheese, gf tortilla chips, cilantro for garnish

**86L:** *To create gluten-free tortilla strips, I brushed a corn tortilla with a bit of olive oil, sprinkled it with salt and paprika, cut it into strips using a pizza cutter and toasted the strips in a toaster oven on about 300° until crispy.*