

7 Can Chili

INGREDIENTS

- 1, 15oz can vegetarian chili
- 1, 15 oz. can black beans, undrained
- 1, 15 oz. can chickpeas, undrained
- 1, 15 oz. can sweet corn, undrained
- 1, 15 oz. can diced tomatoes, undrained
- 1, 15 oz. can mixed peas and carrots, undrained
- 1, 7 oz. can fire-roasted green chilies
- 1, 1 oz. packet taco seasoning mix
- 1/2 tsp. salt
- 1/2 tsp. black pepper

8 SERVINGS

25 MINUTES



Adapted from:
southernliving.com



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PROCEDURE

1. In a large pot, combine chili, black beans, chickpeas, sweet corn, diced tomatoes, mixed peas and carrots, green chiles, taco seasoning mix, salt, and pepper.
2. Bring to a boil over high heat, then turn down to a simmer. Simmer for 15-20 minutes until all the ingredients are combined and the soup thickens.
3. Serve!

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