

# Vegetarian chili, cheese, fresh cilantro, cumin, yogurt and sour cream

## Recipe for 4

### Description

A delicious vegetarian version of chilli con carne full of color and sure to make you happy!

### Note

Depending on your taste, you can always play around with the spices. Just be careful not to add too much as it will unbalance the dish.

### Ingredients

#### Vegetarian chilli

- 540 Ml Red beans
- 1 Unit(s) Onion
- 3 Clove(s) Garlic
- 1 Unit(s) Red pepper
- 2 Large Carrot
- 2 Sprig(s) Celery
- 1 Unit(s) Red hot chili
- 250 Ml Corn
- 8 Unit(s) Italian tomatoes
- 125 Ml Vegetable stock
- 1 Tbsp Chilli powder
- 1 Tsp Cumin powder
- 1 Tsp Oregano
- 250 Ml Old cheddar
- 5 Sprig(s) Fresh cilantro
- 100 Ml Plain greek yogurt 0%
- 50 Ml Sour cream
- 1 Unit(s) Lime
  
- Salt and pepper
- Olive oil

### Preparation

- Preparation time **45 mins**

#### Preparation

Rinse and strain the kidney beans and corn.

Peel and mince the garlic.

Seed and cut the red pepper into small cubes.

Peel and cut the carrots into small cubes.

Peel and cut the celery into small cubes.

Remove the seeds and mince the hot chilli.

Remove the seeds from the tomatoes and cut into small cubes.

Prepare the vegetable broth.

Grate the cheddar cheese.

Clean and chop the cilantro.

Cut the limes into quarters.

### Vegetarian chilli

Place half of the kidney beans in a food processor and break them down a bit. Set aside.

In a sauce pot, sweat the onion without caramelizing. Add the garlic, pepper, carrots, celery and hot chilli. Cook for 3-4 minutes.

Add the kidney beans, corn, tomatoes, vegetable broth as well as the spices and oregano.

Bring to a boil, and simmer for roughly 40 minutes, making sure that the vegetables are cooked through and the sauce has thickened.

Season to taste and enjoy!

### Plating

In a nice bowl or sombrero plate, place a nice helping of the chilli. Garnish with the cilantro, cheese and lime wedges.

**Bon appétit!**