

# TORTILLA CHILI

## INGREDIENTS

2 tbsp olive oil  
1 large red onion, chopped  
2 med carrots, chopped  
2 tbsp minced garlic  
½ green pepper, chopped  
1 leek, chopped  
3 c veggie broth  
14 oz diced tomatoes, undrained  
¼ c tomatillo salsa  
15 oz black beans  
15 oz chili beans  
1 c corn  
1 tsp black pepper  
1 tsp salt  
1 tsp chili powder

## OPTIONAL GARNISH

sour cream  
jalapeño  
fresh cilantro  
cheese  
avocado

## DIRECTIONS

Heat oil over medium heat.

Add onion, carrot, garlic, peppers, and leek. Cook about 10 minutes.

Increase heat to high and add broth, tomatoes, tomatillo salsa, beans, corn, and spices. Bring to boil.

Reduce heat, cover and simmer 30 minutes.

Garnish with sour cream, jalapeño, cilantro, cheese, or avocado.