

# Vegan Chili Mac

SERVINGS  
6-10

PREP TIME  
15 MIN

COOK TIME  
3 HR

TOTAL TIME  
3 HR 15 MIN

*A comforting chili mac with hearty beans, sweet tomatoes, and balanced spices, simmered until rich and satisfying. Perfect for big batches and leftovers - no one misses the meat.*

**ORGANIZING**  
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## Ingredients

## Directions

This recipe makes a generous batch - perfect for feeding a small army or enjoying leftovers for a couple of nights. We recommend using at least a 6 qt stockpot. You'll notice options to add extra cans of tomatoes and/or beans. There's truly no right or wrong here - the depth of flavor comes from the variety of tomatoes and beans, so focus on using the specific types recommended rather than any particular brand. Enjoy!

1

- Olive Oil
- 1 Large Onion
- 2 T Chili Powder

- Drizzle olive oil into a large stockpot and heat over medium.
- Dice the onion, add to the pot, and cook for 3-5 minutes, stirring occasionally, until softened and translucent.
- Add the chili powder (adjust to taste), stir well, and cook for 1-2 minutes.

2

- 2 (to 3) Cans (15.5 oz each) Diced Tomatoes - Chili Ready Style
- 2 Cans (28 oz each) Whole Peeled Tomatoes

- Add all tomatoes to the pot and mix well to combine.

3

- 2 (to 3) Cans Kidney Beans
- 2 (to 3) Cans Pinto Beans
- 2 Cans Chili "Hot" Beans (*actually not hot at all!*)
- \*All cans 15 to 15.5 oz each\*
- 2 tsp Salt (*then add more to taste*)

- Drain and rinse all beans, then add them to the pot and mix well.
- Add salt, **then continue to taste as it cooks and adjust to your liking - it will likely need more.**
- Bring the chili just to a gentle boil, then reduce the heat to low, maintaining a slow, steady bubble.
- Cook **uncovered** for about 3 hours, stirring fairly often and scraping the bottom of the pot to prevent sticking or burning.
- After an hour, use a spatula to break whole tomatoes into smaller pieces.

4

- 16 oz Elbow Noodles

### SEPERATELY:

- Prepare noodles separately according to package. Drain and set aside.

### OPTIONS TO SERVE WITH:

- Salt to Taste
- Hot Sauce of Choice
- Diced Green Onions/Chives
- Saltine/Oyster Crackers
- v-Sour Cream
- v-Cheese

### TO SERVE:

Add about a serving spoon (your preference) of noodles to each individual bowl. Ladle a generous amount of chili over the top and finish with your favorite toppings.