

Shirley's Award Winning Meatless Chili

Servings: 8-10

INGREDIENTS

2 packets (or 1½ cups) *Pally Up*® Burger Mix
(Prepare this according to directions on packet and set aside)

4 tablespoons olive oil (reserve 2 tablespoons for later)
2 garlic cloves minced very fine
1 cup diced scallions or onions
1 cup diced red fresh peppers
1 tablespoon chili powder
4 tablespoons Arriba Roasted Chipotle Salsa
29 oz. can Petite cut diced chipotle chilies tomatoes
29 oz. can black beans (or use Black Bean recipe)
1 cup canned or frozen corn
1 teaspoon white pepper
2 teaspoons salt
⅛ cup sugar
2 tablespoons refined virgin coconut oil



INSTRUCTIONS

Sauté garlic and onions in 2 tablespoons oil. Add remaining ingredients, except coconut oil, reserved 2 tablespoons oil and Burger Mix. Simmer 10 minutes. While this is simmering, sauté the Burger Mixture in the coconut oil until lightly browned (see note below for helpful tip).

Note: *Tip for sautéing Burger Mixture:* Heat oil. Using a large spoonful, scoop burger mix into pan. Sauté until crusty before flipping. Continue to sauté until crusty on both sides.

Break into pieces while in pan, then add to the sauce just prior to serving. Garnish with grated sharp cheese, a dollop of sour cream and chopped fresh cilantro.

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TIP: Thin with water if needed. Drizzle 2 tablespoons olive oil over chili before serving.