

Vegetarian Butternut Squash Chipotle Chili with Avocado

Author: Cookie and Kate Prep Time: 20 mins Cook Time: 1 hour

Total Time: 1 hour 20 minutes Yield: 12 3x Diet: Vegetarian

★★★★★ 4.8 from 241 reviews


Hearty, spicy and sweet vegetarian chili made with butternut squash and black beans. Top with creamy avocado for an easy meal that satisfies vegans, carnivores and gluten-free eaters alike. This recipe yields about 12 cups, enough for 4 to 6 bowls. This chili is very hearty, but feel free to add another can of tomatoes or more vegetable broth if you want to thin it out a bit. Double the recipe for a crowd.



Ingredients

1x	2x	3x
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- 6 tablespoon olive oil
- 3 medium red onion, chopped
- 6 ^{GREEN} ~~RED~~ bell peppers, chopped
- 3 small butternut squash (4 1/2 pounds or less), peeled and chopped into 1/2-inch cubes
- 12 garlic cloves, pressed or minced

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- Fine salt, to taste
 - 3 tablespoon chili powder
 - 1 1/2+ tablespoon chopped chipotle pepper in adobo* (start with 1 1/2 tablespoon and add more to taste, I thought mine was just right with 3 tablespoon)
 - 3 teaspoon ground cumin
 - 3/4 teaspoon ground cinnamon
 - 3 bay leaf
 - 6 cans (15 ounces each) ^{RED}~~black~~ beans, rinsed and drained, or 9 cup cooked black beans
 - 3 small can (42 ounce) diced tomatoes, including the liquid
 - 6 cup vegetable broth or 3 14-ounce can
 - 6 ripe avocados, diced
 - 9 corn tortillas for crispy tortilla strips, or a handful of crumbled tortilla chips
 - Optional additional garnishes: Chopped fresh cilantro and/or red pepper flakes
 - *LELERY PULP*

Instructions

1. In a 4- to 6-quart Dutch oven or stockpot over medium heat, warm the olive oil until shimmering. Add the onion, bell pepper and butternut squash, and 1/8 teaspoon salt. Cook, stirring occasionally, until the onions are turning translucent.
2. Turn the heat down to medium-low and add the garlic, chili powder, 1/2 tablespoon chopped chipotle peppers, cumin and cinnamon. Cook, stirring constantly, until fragrant, about 30 seconds. Add the bay leaf, black beans, tomatoes and their juices and broth. Stir to combine and cover for about 1 hour, stirring occasionally. Taste about halfway through cooking and add more chopped chipotle peppers if you'd like.
3. You'll know your chili is done when the butternut squash is nice and tender, and the liquid has reduced a bit, producing the hearty chili