

Quick Mexican Chili

By Mary McDougall

This is a fast and easy meal, delicious served with corn tortillas, over rice, or scooped on top of baked potatoes. The variations suggested in the hints can make this recipe seem completely different each time you serve it.

Serves: 4

Prep Time: 5 min

Cook Time: 25 min



Ingredients

1 Onion, chopped

1/4 Cup Water

2-14.5 Ounce Cans Tomatoes, chopped

15 Ounce Can Kidney beans, drained and rinsed

15 Ounce Can Pinto beans, drained and rinsed

1/2 Cup Salsa

2 Tsp Oregano

1/4 Tsp Chipotle chili powder

1/4 Cup Fresh cilantro, chopped

1/2 Cup Avocado, chopped (optional)

1/4 Cup Onion, chopped (optional)

1/2 Cup Tofu Sour Cream (optional)

Directions

Place the onion and water in a medium pot. Cook and stir over medium heat until onion has softened, about 5 minutes. Add tomatoes, beans, salsa, oregano and chipotle powder. Bring to a boil, reduce heat, cover and cook for another 20 minutes. Serve topped with fresh cilantro and optional avocado, onions, and/or [Tofu Sour Cream \(/recipes/tofu-sour-cream/\)](/recipes/tofu-sour-cream/).

Hint: Black beans may be substituted for either of the beans suggested, or use black beans along with the other beans. Use fire-roasted tomatoes or chopped tomatoes with green chilies for a bit more flavor. Try this with green salsa instead of red salsa. Add more chipotle powder for a bit more heat. This recipe is very easy to add to in order to make a larger batch. Add a few extra cans of beans and a can of fire-roasted crushed tomatoes, a bit more of the salsa and seasonings and you'll have enough for 6-8 servings or some extra to put in for freezer.