

## **Veg Chili with kidney beans**

Cooking time 1 to 1:30 (depends on your speed and previous day preparation on cutting veggies etc)

Makes 1 Big tray and serves for 50 people

- Kidney beans 6 lb cans 2 ( 4lb cans 5 Or 2lbs cans 8 etc,it all depends on water contents)
- Big Onions 5
- Celery 4 to 5 stocks
- Big Carrots 4
- Large zucchini 2 to 3
- Big Tomatoes 7 to 8
- Optional Capsicum, corn,mushrooms etc
- Soy granules 1 lb (if it is frozen then no preparation is needed or if it is from indian stores, soak in hot water and once they fluff up wash it 3 to 4 times to get rid of that smell)
- Garlic 7 to 8 cloves
- Chili seasoning packet 1 or 2
- Jalapeno (remove the seeds) 1
- Oil and salt as needed

### **Cooking method:**

- Rinse the beans in cold water before you cook. Cut all your veggies. Cook them in the order the recipe mentioned.
- Add the oil to hot pan to that add garlic and cut onions and sauté them for 4 min and then add rinsed soy granules and sauté them until they change their color (light brown) to that add tomatoes, jalapeno and carrots. Cook them until carrots become soft and then add rest of the veggies and cook them for 5 min.
- Don't overcook the veggies it needs to have bite, at this point add the seasoning and mix it well. Let it cook for a min and add the rinsed beans and mix well and cook it for 3 to 4 min, its done.