

Two-Bean Chili

Servings : 4

Amount	Measure	Ingredient - Preparation Method
1	tablespoon	vegetable oil
1		jalapeno - minced
1/2		red onion - diced
2	teaspoons	red wine vinegar
1	clove	garlic - minced
1 1/4	cups	vegetable broth
1	cup	canned crushed tomatoes
1 1/2	tablespoons	chile powder
1/4	teaspoon	5 spice powder or cinnamon
2		15 oz cans beans (like kidney or black) - rinsed and drained
2	tablespoons	cilantro - chopped
2	cups	cooked brown rice
1/2	cup	cheddar cheese - grated

Heat the oil in a large saucepan over med-high heat; add the jalapenos, onions and vinegar and cook, stirring, until softened, about 5 minutes. Add the garlic and cook 30 seconds.

Stir in the broth, tomatoes, chile powder and 5 spice powder and increase heat to high. Bring to a full oil and cook for 1 minute. Stir in the beans and return to a boil. Reduce heat to medium and simmer until just slightly thickened but still soupy, about 5 minutes. Stir in cilantro.

Fill each bowl with 1/2 cup rice. Ladle chili on top and sprinkle with cheddar.