

# Beefy Vegan Chili

Prep: 15 minutes • Cook: 1 hour

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*The best beefy vegan chili you'll ever have—layered with warming spices, aromatics, and deep umami, studded with beefy crumbles and tender beans for a rich, comforting bowl.*

## Ingredients

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- 2 tablespoons olive oil
- 1 medium onion (diced)
- 1 red bell pepper (seeded and diced)
- 1-2 jalapeños (diced)
- 4-6 cloves garlic (minced)
- 1/4 cup tomato paste
- 2 cups vegetable broth
- 16 oz vegan beef (such as Beyond or Impossible)
- 1 (15 oz) can pinto beans (drained and rinsed)
- 1 (15 oz) can kidney beans (drained and rinsed)
- 1 (28 oz) can crushed tomatoes (ideally with no citric acid added (e.g., Cento or Mutti))
- 3 tablespoons chili powder
- 2 teaspoons ground cumin
- 1 teaspoon smoked paprika
- 2 teaspoons oregano
- 2 bay leaves
- 1 tablespoon cocoa powder
- 1 tablespoon brown sugar or maple syrup
- 1 tablespoon soy sauce or liquid aminos
- 2 canned chipotle peppers (chopped; optional to reduce spice)
- 1-2 tablespoons adobo sauce (from canned chipotle peppers) (optional to reduce spice)
- 1 teaspoon kosher salt (plus more to taste)
- to taste black pepper
- fresh cilantro (for serving (optional))
- fresh lime wedges (for serving (optional))
- red onion or scallions (minced or sliced, for serving (optional))
- avocado (sliced, for serving (optional))
- vegan cheddar-style shreds (for serving (optional))
- vegan sour cream (for serving (optional))

## Instructions

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1. Heat olive oil in a large heavy pot or Dutch oven over medium heat. Add vegan beef and cook, breaking it up with a spoon, until browned and cooked through, 5-8 minutes.
2. Add diced onion, red bell pepper, jalapeños, and minced garlic. Sauté, stirring occasionally, until the vegetables soften and the onions begin to brown, 5-8 minutes.
3. Stir in the tomato paste and cook, stirring constantly, until it darkens from bright red to a deeper rusty color, 1-2 minutes.
4. Add chili powder, ground cumin, smoked paprika, black pepper, and oregano. Stir constantly for about 1 minute to bloom the spices without burning.
5. Pour in vegetable broth, then add pinto beans, kidney beans, crushed tomatoes, bay leaves, cocoa powder, brown sugar (or maple syrup), and soy sauce (or liquid aminos). If using, add chopped chipotle peppers and adobo sauce.
6. Bring to a boil, then reduce heat to maintain a gentle simmer. Cook for at least 30 minutes, preferably 1 hour or longer, stirring occasionally to prevent sticking and to develop flavor.
7. Taste and adjust salt and pepper to preference. For a thicker texture, blend a few pulses with an immersion blender.
8. Serve hot with desired garnishes such as cilantro, lime, red onion or scallions, avocado, vegan cheddar shreds, and vegan sour cream.

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**Tags: Vegan, Chili, One Pot, Spicy, Comfort Food, Meal Prep**

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