

My Pantry Sausage Veggie Chili

Camine Pappas / Serves 6 / November 2016

Sometimes your inspiration for a dish is nothing more than using what's left in your fridge and your cupboard. This, however is my NEW favorite chili. I love happy accidents!

INGREDIENTS:

1 lb ground Italian sausage (mild or spicy)
¼ medium red onion diced
2 small celery stalks sliced
2 carrots chopped
¾ of a green pepper chopped
4 garlic cloves, chopped finely
½ C cilantro, chopped
2 C beef stock (I used Rachel Ray)
1 15 oz. can regular chili beans
1 15 oz. can white chili beans
3 seasoning packets from Top Ramen Chicken Soup
3 C Beef stock
2 T Sate Seasoning (can substitute
1/8 T curry powder, 1/8 cinnamon, 1/8 cumin, 1/8 t garlic powder, 1/8 t allspice.)
Salt and pepper to taste



DIRECTIONS:

In a large Dutch oven pan, over medium high heat, brown the sausage with a little salt. Don't cook all the way, just about 80 percent done. Add the onion and stir until onion is translucent. Add the garlic, celery, carrots, green pepper and stir until they're hot. Then add the seasonings, including the packets and a little more salt and some black pepper; about ¼ t of pepper and about 1 t salt total. Stir to incorporate. Now add the cans of chili beans, three cups of water, and then let simmer on medium low, covered, for about 20 minutes. When done, stir in the cilantro and serve!

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