

Plant-Based Chili with Beans

Campbell's
FoodserviceTOTAL TIME
35 minSERVING / SIZE
250 mLSERVINGS
17

A plant-based chilli made from tomato soup, meatless meat, beans, onions, and spices.

MADE WITH**Campbell's**
CLASSIC SOUPS**Classic Tomato**
CASE CODE 00016

Ingredients

15 mL	Vegetable oil
500 mL	Onions, diced
2 L	Meatless crumbles
60 mL	Chili powder
45 mL	Cumin
1 L	Kidney beans, canned, rinsed, drained
1.5 L	Water
1.36 L	Classic Tomato

Directions

- 1 Heat a large pot over medium-high heat. Add oil. Once hot, add onions. Cook for 5 minutes, stirring often.
- 2 Add meatless crumbles. Stir well to break up any large pieces. Cook for 3–4 minutes, just until browned.
- 3 Stir in chilli powder and cumin. Cook over medium heat for 3 minutes, stirring well to mix with the meatless crumble mixture.
- 4 Add kidney beans and mix well.
- 5 Add Campbell's® Condensed Tomato Soup and water. Mix well and heat to a simmer. Cook for 10 minutes.

CCP: Heat to a minimum internal temperature of 74°C for 1 minute.

CCP: Hold for hot service at 60°C or higher until needed.

Serving: Portion 250 mL soup into serving bowl. Serve immediately.

CCP: If using pasta, add cooked and drained pasta to serving bowl and top with chilli to serve.