



Total Time  
**60 MIN.**

Serving Size  
**250 ML**

Difficulty  
**EASY**

Yields  
**8**

## INGREDIENTS

	WEIGHT	MEASURE
Vegetable oil	2 tbsp	30 mL
Onion, chopped	1 1/2 cups	375 mL
Garlic, peeled and minced	2 cloves	2 cloves
Celery, sliced 1/2" thick	1 cup	250 mL
Sweet potato, peeled, diced 1/2"	4 cups	1 L
Red bell pepper, diced 1/2"	1 cup	250 mL
Green bell pepper, diced 1/2"	1 cup	250 mL
Campbell's® Vegetarian Chili Base	8 cups	2 L
Cauliflower	2 cups	500 mL
Black Beans, canned, drained & rinsed	2 cups	500 mL
Kidney Beans, canned, drained & rinsed	2 cups	500 mL
Cilantro, chopped	1/2 cup	125 mL

## INSTRUCTIONS

1. Heat oil in a large pot over medium-high heat until hot but not smoking.
2. Add onions and cook until softened (approximately 2-3 minutes). Add garlic and stir and cook another 2 minutes.
3. Stir in celery, sweet potato, red bell pepper, green bell pepper.
4. Add **Campbell's® Vegetarian Chili Base**, and cauliflower. Slowly bring to a boil, add black beans, kidney beans and simmer for 10-15 minutes.
5. Stir in cilantro and heat through.
6. Serve.