

White Bean Chili

I have been obsessing over the creation of this recipe all week. To be honest, I'm not sure I've ever had white bean chili, but somehow the concept worked its way into my imagination. Could it have been the unusual streak of grey, watery skies in Austin, the cans of cannellini beans stacked in my pantry or my anticipation of a loosely planned Saturday with plenty of time for play in the kitchen? Not really sure – but whatever the reason it led to this delicious new soup recipe that we can now all add to our fall lineup.

Ingredients

Olive oil
2 poblano chilis, seeded and chopped
1 medium onion, chopped
1/2 jalapeño, seeded and chopped
6 firm tomatillos, husks removed and chopped
3/4 lb white mushrooms, chopped fine
2-3 Yukon Gold potatoes, cut into $\frac{1}{2}$ inch cubes
2 vegetable bouillon cubes
2 15-ounce cans of white beans, drained and rinsed
1 bag of frozen corn
3 tbsp of arrowroot
1 cup of plant-based milk (almond or cashew are good choices)
1 1/2 tsp. ground cumin
1 tsp. dried oregano
salt and pepper to taste

To Make

Heat enough olive oil to cover the bottom of a heavy-lidded soup pot.

Add onion and peppers, saute on medium heat until soft.

Mix in chopped tomatillo and spices and mushrooms. Saute vegetables until all are tender.

Cover with water, dropping in 2 veggie bouillon cubes, and cubed potatoes.

Bring soup to a boil over medium heat, cover, reduce heat and simmer until potatoes are tender. Add beans and corn, stirring well, and continue cooking on low for flavors to meld.

Mix arrowroot into milk a bit at a time, blending until smooth. Add to the simmering soup, stirring as it thickens. Add more arrowroot dissolved in water or milk if you prefer a thicker consistency.

Serve the follow as toppings for the chili

- corn tortilla chips
- lime wedges
- green salsa
- Vegan Sour Cream

Enjoy!