

## CHUNKY VEGETARIAN CHILI

### Ingredients

- 1 tablespoon vegetable oil
- 2 cups chopped onion
- 1/2 cup chopped yellow bell pepper
- 1/2 cup chopped green bell pepper
- 2 garlic cloves, minced
- 1 tablespoon brown sugar
- 1 1/2 tablespoons chili powder
- 1 teaspoon ground cumin
- 1 teaspoon dried oregano
- 1/2 teaspoon salt
- 1/2 teaspoon black pepper
- 2 (16-ounce) cans stewed tomatoes, undrained
- 2 (15-ounce) cans black beans, rinsed and drained
- 1 (15-ounce) can kidney beans, rinsed and drained
- 1 (15-ounce) can pinto beans, rinsed and drained

### Cooking Instructions

1. Heat the oil in a Dutch oven over medium-high heat.
2. Add onion, bell peppers, and garlic; sauté 5 minutes or until tender.
3. Add sugar and remaining ingredients, and bring to a boil.
4. Reduce heat, and simmer 30 minutes.