**Vegetarian Chorizo & Black Bean Vegetarian Chili**

**Yield**: 4 servings **Prep Time:** 15 minutes **Cook Time:** 20 minutes

**Ingredients:** Cut recipe in half on lines provided

\_\_\_\_\_ 1 T. olive oil

\_\_\_\_\_ 2 cloves minced garlic (2 tsp.)

\_\_\_\_\_ ¼ cup chopped onion

\_\_\_\_\_ 1 ¼ t. dried oregano

\_\_\_\_\_ 1 (8 oz. pkg.) soy chorizo-flavored sausage

\_\_\_\_\_ 1 (15 oz. can) black beans, drained

\_\_\_\_\_ 1 (14.5 oz. can) crushed tomatoes

\_\_\_\_\_ 1 (4 oz. can) diced green chilies, drained

\_\_\_\_\_ 2 cups vegetable stock

\_\_\_\_\_ 2 t. chili powder

\_\_\_\_\_ 1 ½ t. dried oregano

\_\_\_\_\_ 1 - 2 T. lime juice

**Directions:**

1. Heat oil in a medium saucepan over medium high heat.
2. Add onion and cook 4-6 minutes or until softened.
3. Add sausage; cook 2-3 min. or until lightly browned, breaking up sausage; add garlic cooking for 30 sec.
4. Add beans, tomatoes, chilies, stock, and seasonings. Heat to simmering; reduce heat and cook for 15 min.
5. Stir in lime juice to taste; serve in bowls and garnish with grated cheese, sour cream and avocado.

**Vegan Garnishes:** Soy Yogurt, Cilantro, Avocado and Tortilla Chips.

**Lacto Vegetarian Garnishes:** Sour Cream or Greek Yogurt, Cheddar Cheese

