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# Simply Seasonal

## Festive Black Bean Chili

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## Festive Black Bean Chili

1 c. onion\*, chopped  
2 garlic cloves\*, minced  
1/2 c. water  
1 T. ground cumin  
1 T. ground coriander  
1 c. fresh red salsa\*  
2 sweet red peppers\*,  
chopped  
3 c. cooked black beans\*,  
drained & rinsed  
3 c. canned whole tomatoes,  
with juice  
2 c. fresh or frozen corn  
kernels\*  
Salt to taste  
Grated cheddar, sour cream  
& cilantro\* for garnish  
\*can be found locally

### Directions

1. In a covered soup pot, cook the onions and garlic in the water on high heat, stirring frequently, for about 5 minutes.
2. Add cumin and coriander and stir; cook on high heat for 1 minute.
3. Stir in salsa and red pepper; lower heat, cover and simmer for 5 minutes, stirring occasionally.
4. Add black beans and tomatoes; simmer for 10 minutes.
5. Add corn and continue to cook for 10 min.
6. Add salt (and hot sauce, if desired).
7. Ladle into bowls and garnish as desired.