**Vegetarian Chili**

**INGREDIENTS**

1 tbsp. olive oil

1 onion, chopped

1 red bell pepper, chopped

2 carrots, peeled and finely chopped

3 cloves garlic, minced

1 jalapeño, finely chopped

1 tbsp. tomato paste

1 (15.5-oz) can pinto beans, drained and rinsed

1 (15.5-oz) can black beans, drained and rinsed

1 (15.5-oz) can kidney beans, drained and rinsed

1 (28-oz.) can fire roasted tomatoes

3 c. vegetable broth

2 tbsp. chili powder

1 tbsp. cumin

2 tsp. oregano

kosher salt

Freshly ground black pepper

Shredded cheddar, for serving

Sour cream, for serving

Cilantro, for serving

**DIRECTIONS**

* In a large pot over medium heat, heat olive oil then add onion, bell pepper, and carrots. Sauté until soft about 5 minutes. Add garlic and jalapeño and cook until fragrant, 1 minute.
* Add tomato paste and stir to coat vegetables. Add tomatoes, beans, broth, and seasonings. Season with salt and pepper to taste.
* Bring to a boil then reduce heat and let simmer, 30 minutes.
* Serve with cheese, sour cream, and cilantro.