

Vegetarian Chili

1 T vegetable oil	1 1/2 c. chopped fresh mushrooms
1 cup chopped onions	1 (28 oz) can whole peeled tomatoes with liquid, chopped
3/4 cup chopped carrots	1 (19 oz) can kidney beans w/liquid
3 cloves garlic, minced	1 (11 oz) can whole kernel corn w/liquid
1 cup chopped green bell pepper	1 T ground cumin
1 cup chopped red bell pepper	1 1/2 tsp dried oregano
3/4 cup chopped celery	1 1/2 tsp dried basil
1 T chili powder	

Heat oil in a large saucepan over medium heat. Sauté onions, carrots, and garlic until tender. Stir in green pepper, red pepper, celery, and chili powder. Cook until vegetables are tender, about 6 minutes.

Stir in mushrooms, and cook 4 minutes. Stir in tomatoes, kidney beans, and corn. Season with cumin, oregano, and basil. Bring to a boil, and reduce heat to medium. Cover, and simmer for 20 minutes, stirring occasionally.