

# Crock Pot Vegetarian Chicken Chili



Did you catch the title?? Does it sound like a contradiction to say “vegetarian” and then “chicken” in the same meal?! It is not. Thanks to modern day culinary creativity, I can make chicken chili for friends that don’t want to eat meat. This is a pretty easy recipe, but I like that it is a crowd pleaser and

still meets certain dietary limitations.

Give this chicken chili a try next time you host a friend that is vegetarian or keeps kosher– they will be so happy that you honored their wishes and still served tasty dishes. (yes, that rhyme was intentional.) And don’t think this meal is for light weights– you can serve this at your next party or sporting event and even the men will be raving about your soup– it’s spicy, it’s filling and everyone will enjoy!

4 c. vegetarian chicken broth

2 cans great northern beans (do not drain)

1 4 oz can diced green chiles (do not drain)

1/2 green pepper, chopped

1/2 medium onion, chopped

2 c. frozen corn

1 T. parsley

1 T. chili powder

1 t. oregano

1/2 t. cumin

1/2 t. paprika

1/2 t. cayenne pepper

1/2 t. black pepper

1 package Morning Star Farms chicken strips\*\*

Put everything in the crock pot except for the chicken strips. Stir together and cook on low for 4-5 hours. Add the frozen chicken strips and cook for one hour more. You can divide the chicken strips up into small pieces once they are cooked through.

**\*\*IF YOU'D LIKE THIS TO BE AN ACTUAL MEAT DISH, BUY PRE-COOKED FRESH OR FROZEN CHICKEN STRIPS AND FOLLOW THE DIRECTIONS THE EXACT SAME.**

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## **Easiest Crock Pot Chili-- EVER**

If you can work a can opener, you can make this chili. You still need to brown the meat before you put it in the crock pot, but that's the only work that needs done. Open the cans, dump it in, let it fester. Done.

My brother in law taught me this recipe and I love that it is uncomplicated. I usually make this on football Sundays so that

when we have people over to watch the game, everyone can have a hot meal whenever they get hungry. Plus, I love all the fun toppings that go on chili. It isn't football season yet, but it is the start of baseball season. So, for sports fans everywhere, here is your game day strategy. Enjoy!

(I SUGGEST USING A 6 QT. CROCK POT TO MAKE THIS. IF YOU HAVE A SMALLER ONE, THEN REMOVE ONE OF THE CANS OF BEANS. ALSO, ALL CANS ARE TYPICALLY ABOUT 14-15 OUNCES.)

2 cans diced tomatoes

1/2 medium onion, chopped

1 can dark red kidney beans

1 can light red kidney beans

1 can great northern beans

1 packet of chili seasoning (FYI- it's a combination of things like onion powder, chili powder, a bit of cumin, salt and pepper, etc. but it's just easier to buy the packet instead of measuring it all out separately)

1 lb. ground beef or turkey

Brown meat completely and then put in crock pot. Dump everything else in. Give it a stir and then cook on high for 4 hours. Serve with shredded cheddar, chopped onion and sour cream. For added flavor, you can add 1 can of sweet corn kernels when you add in all the beans.

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# Crock Pot Bean Medley

We're going to a BBQ at my brother's house this weekend and since the assumption is that I'll bring something from the crockpot, I know I need to come up with something tasty and creative. The catch is that I don't really want to go grocery shopping today. So, I'm diving into the pantry in the hopes that I will surface with a plan and an amazing side dish. I also want to make this dish over night so that it is ready to go in the morning.

Baked beans are a very typical BBQ side dish, but I would like to make a bean dish that isn't brown and smokey or looks like it's was dumped into a bowl and served. Beans are an easily accessible food— even if they look like they were prepared a little different, everyone still usually takes a scoop to eat. This combination is a nice variation because it is more colorful and the light colors are a nice balance for spring. Enjoy!

*\*\*NOTE: Assume that each can is about 15 ounces. This recipe works best in a 6-quart pot. Feel free to divide all ingredients in half if you are not cooking for a large gathering of people, a sports team or a small army.\*\**

2 cans black beans, drained and rinsed

2 cans dark red kidney beans, drained and rinsed

2 cans great northern or cannellini beans, drained and rinsed

2 cans sweet corn kernels, drained

8 oz. frozen cut green beans

1/2 medium onion, chopped

1/2 red bell pepper

1/4 c. apple cider vinegar

1/4 c. brown sugar

1/2 t. celery seed

1/2 t. oregano

1/2 t. black pepper

3 T. ketchup

3 T. tomato paste

1 T. brown or dijon mustard

Drain and rinse all the beans before putting them in the crockpot. Add the rest of the veggies. Mix together the brown sugar, apple cider vinegar, tomato paste, mustard, ketchup and seasonings and dump in on everything in the crock pot. Give it one good stir and then set it on high for 3 hours or low for 5-6.