

Chili Breadbowl!

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Aug 8, 2021

This "HEATER" veggie chili Bitchin' bread bowl is perfect for serving high temps on game day - NOT FOR THE FAINT OF HEART OR TASTE BUDS!

Serves:

4

Prep Time:

20 mins

Cook Time:

40 mins

Calories:

680

Ingredients

Measurement	Ingredient
1 tub	Heat Bitchin' Sauce
2 tbsp	Oil
1	large Onion, diced
4 cloves	Garlic, finely minced
3 tbsp	Cayenne Chili Powder
2 tbsp	Habanero, minced
1 tbsp	Ghost Pepper, minced (use gloves!)
2 tbsp	Cumin
1 tsp	Oregano
2 tsp	Red Chili Flakes
2	Bell Peppers, diced
2	medium Carrots, diced
3	Celery Stalks, diced
2 28-ounce cans	Crushed Tomatoes
2 15-ounce cans	Beans, drained and rinsed
2 cups	Frozen Corn
	Salt, to taste
	Green Onion Bitchin Sauce, to top
	Large Whole Wheat Bread Bowl, to serve

Method

1. Heat oil in a large pot over medium-high heat. Add in onion and sauté for about 3 minutes. Add garlic and sauté for another minute. Add chili powder, cumin, oregano, and chili flakes and stir for about 30 seconds.
2. Add the peppers, carrots, and celery and cook for about 5 minutes, or until they just start to soften. Add tomatoes and their juice and bring to a simmer. Add Heat Bitchin' Sauce, habanero and ghost pepper. Once the chili begins to simmer, reduce the heat to medium-low. You want the chili to be at a low simmer with the lid off.
3. Continue to cook the chili, stirring occasionally, for 20 minutes. Add beans and corn and let the chili return to a simmer. Cook for 5 more minutes or until the corn and beans have heated through.
4. Generously salt to taste.
5. Serve on its own or in a Bitchin' bread bowl! We topped with Green Onion This Dip Is Nuts!