



The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

## **VEGAN ROASTED VEGETABLE CHILI**

Serves 8

Preheat oven 350°F

¼ cup extra virgin olive oil  
5 parsnip, peeled and cut into ½ inch pieces  
4 medium carrots, peeled and cut into ½ inch pieces  
½ yellow turnip, peeled and cubed into ½ inch pieces  
1 red onion, peeled and chopped coarsely  
1 medium yellow onion, peeled and chopped coarsely  
6 cloves of garlic, peeled and smashed  
fresh hot peppers left whole, to taste – I used 2 habanero and 1 large red hot chili  
1 red bell pepper, seeded and diced  
1 yellow bell pepper, seeded and diced  
3 stalks of celery, cut into 1 inch pieces  
1-540 ml tin dark red kidney beans, drained and rinsed  
1-540 ml tin fava bean and chick pea mix, drained and rinsed  
1- 680ml bottle Passata  
1-796 ml tin best quality Italian plum tomatoes, hand torn  
1 teaspoon ground cumin  
1 tablespoon paprika  
1 tablespoon chili powder  
sea salt and freshly ground pepper, to taste

### **THE STEPS:**

- Place parsnips, carrots, turnip, red and yellow onion in a large casserole with cover.
- Toss well and place on the bottom rack of your oven.
- Roast for 1 hour.
- Remove casserole from oven and add garlic, bell peppers and celery.
- Return casserole to oven and continue roasting for 30 minutes.
- Once again, remove casserole from oven and add the hot whole peppers, all the beans, passata, plum tomatoes, cumin, paprika, chili powder and season to taste with sea salt and freshly ground pepper.
- Return casserole to oven for 1 hour.
- Serve immediately being careful not to put the whole hot peppers on anybody's plate!

THE LOVE: Passata is a thick, strained tomato sauce available at most grocery stores. It's often sold in tall jars.