

Winter Chili

4 t. Oil

1 medium Butternut Squash, peeled and dice into $\frac{3}{4}$ " pieces

3 medium Carrots, sliced $\frac{1}{2}$ " pieces

1 medium Onion, diced

Stir fry above until tender, then place in large stock pot

Add vegetable:

1 28 oz. Can diced tomatoes

$\frac{1}{2}$ t. Chili Powder

1 14 oz. Can vegetable broth

2 14 oz. Cans Black Beans rinsed and drained

1 can Green Chiles (Optional)

Simmer until desired time to serve. At least 1 hour.

Serve with a dollop of Sour Cream and Chopped Celantro