



hearty lentil and SUPERGREENS! chili

cook time:
35

prep time:
15

featured product:
SUPERGREENS!

cozy up with this hearty lentil and SUPERGREENS! chili recipe! go bold this holiday with a big pot of this chili! this recipe makes a warming meal with way more goodness than the average chili. SUPERGREENS! and tons of veggies gives you the healthy kick you need, while warm lentils and beans in a rich sauce with a jalapeño garnish keeps you feeling warm and fuzzy no matter how cold it gets outside! great as a hearty lunch or dinner on a cold day.



ingredients

4 servings

1 package (5 oz)
organicgirl® SUPERGREENS! ?
2 tablespoons olive oil
1 medium onion, chopped
1 red bell pepper, chopped
1 teaspoon sea salt
4 garlic cloves, chopped
¼ cup chili powder
4 cups vegetable stock
1 can (14 ounces) pinto beans, drained
1 can (14 ounces) black beans, drained
1 can (14 ounces) kidney beans, drained
½ cup red lentils
1 jalapeño, thinly sliced
chopped cilantro
lime wedges

substitutions

? substitute with **baby spinach**

directions

1. in a soup pot or dutch oven, heat oil over medium heat. add onion, bell pepper and salt and sauté until tender, about 6-8 minutes.
2. stir in garlic and chili powder and cook 1 minute more.
3. add stock, pinto beans, black beans, kidney beans and lentils. bring to a boil then reduce heat to simmer gently until lentils are tender, about 20-25 minutes.
4. stir in greens and cook 3 minutes more or until wilted.
5. separate into bowls.
6. garnish chili with jalapeños, cilantro and lime wedges.