



## 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.