



# Boulder Harvest Vegan Green Chili

**Prep Time: 20 Mins**

**Total Time: 50 Mins**

## INGREDIENTS:

- 1/2 cup canola oil
- 1 cup minced onion
- 1/4 cup minced garlic
- 3/4 cup white flour
- 1 1/2 cup diced tomatoes in juice (or fresh)
- 1 lb green chilies (roasted, peeled and diced) New Mexico, Poblano, etc.
- 1 tsp cumin
- 1 tsp coriander
- 1/2 tsp garlic salt
- 1/2 tsp red chili powder (not chili powder mix)
- 1/2 tsp onion salt
- 1 1/2 quarts vegetable stock
- 1/4 cup lemon juice
- 1/2 cup chopped fresh cilantro

## INSTRUCTIONS

Sauté onion and garlic in oil. Add flour, whisk to make roux, lower heat and cook for 10 minutes. Add remaining ingredients (except cilantro), stirring occasionally. Cook 20 minutes at medium heat. Add cilantro and remove from heat, ready to serve. Can be used to top burritos, enchiladas, or just to eat in a bowl as soup. Yields 6 -8 servings.