

2 green peppers
2 medium onions
2 cloves garlic
1/4 cup olive oil
1 28oz. can crushed tomatoes
2 tbsp. chili powder
1 tbsp. cumin
1 tsp. dried parsley
1 tsp. dried dill
1 tsp. dried oregano
1 tsp. dried basil
1 15oz. can red kidney beans
1 1/2 cups canned pinto beans
1 4oz. can green chili peppers, mild
1 lemon
salt and pepper as needed
1 cup shredded cheddar cheese

Cut peppers, onions, garlic...saute in olive oil for 10 min, or until softened and translucent. Heat on low and add tomatoes, chili powder, cumin, parsley, dill, oregano, and basil. Cook uncovered for 30 minutes. Drain kidney beans, pinto beans, and chili peppers but do not rinse. Roll lemon back and forth to loosen the membranes, cut in half and squeeze half of lemon to get 2 tbsp. of juice. Store other half for other use. Stir lemon juice, both beans, and peppers into pot and cook for an additional 20 minutes. Add salt and pepper as needed. Serve the chili immediately and top w/cheese. Enjoy!!

Brought by Michelle Rigby