Hearty Veggie Chili

Ingredients:
2 Tablespoons olive oil
1 medium red onion, diced small
1 large red bell pepper, diced small
2 medium carrots, diced small
2 stalks celery, diced small
1 ½ teaspoons salt
4 cloves garlic, minced
1 to 2 Tablespoons jalapeño, seeds removed, then minced
2 ½ Tablespoons chili powder
1 Tablespoon cumin
2 teaspoons smoked paprika
1 teaspoon dried oregano
¼ teaspoon cayenne
1 – 28-ounce can diced tomatoes
2 – 15-ounce cans black beans, rinsed and drained
1 – 15-ounce can pinto beans, rinsed and drained
2 cups vegetable broth
1 bay leaf
2 cups vegetable broth

Optional toppings:
1 bunch cilantro, rinsed and chopped
2 limes, cut into wedges

Instructions:
1. Heat olive oil in skillet or stockpot over medium heat. Add onion, bell pepper, carrot, celery, and salt. Stir to combine and cook until vegetables are tender, 7 to 10 minutes.
2. While vegetables are cooking, stir together chili powder, cumin, smoked paprika, oregano, and cayenne in a small bowl. When vegetables are tender, add the garlic, jalapeño, bay leaf and spice mixture. Stir and cook until fragrant, about 2 minutes.
3. Add tomatoes with their juices, drained beans, and broth. Stir to combine and bring to a simmer. Reduce heat and continue cooking on a low simmer for 20 to 30 minutes. Remove chili from heat and stir in red wine vinegar.
4. Carefully remove 1 cup of the chili to a quart container and pulse quickly with immersion blender until the chili has a thick consistency. Add blended chili back into the pot or skillet and stir to give the chili a thicker consistency.
5. Serve hot topped with garnishes of your choice!

Griddle Biscuits

Ingredients:
1 ¾ cups all-purpose flour
½ teaspoon salt
2 teaspoons baking powder
1 teaspoon sugar
5 Tablespoons cold butter, diced small
½ cup plain yogurt
¼ cup water
Cooking spray

Optional toppings:
1 bunch cilantro, rinsed and chopped
2 limes, cut into wedges

Instructions:
1. Mix together flour, salt, baking powder, and sugar in a large bowl.
2. Add cold, diced butter to dry ingredients. To cut in butter, use a fork to press butter into the flour mixture until evenly incorporated.
3. Stir the yogurt and water together in a small bowl and mix into the dry ingredients bowl.
4. Turn the dough on a floured surface and knead gently for 30 seconds, being careful not to overwork.
5. Pat the dough to a ⅛-inch thickness, and cut into 16 even squares (or circles).
6. Heat griddle to medium or medium high and spray evenly with cooking spray. Cook about 4 minutes per side or until biscuits are browned and cooked through. Enjoy warm!