Vegetarian Cashew Chili

An RIT Dining Services recipe for

**Ingredients**

- 9 ¾ oz. kidney beans
- 7 ¼ oz. Spanish onions, diced ¼”
- 7 ¼ oz. green peppers diced ¼”
- 5 oz. celery, diced ¼”
- 2 ⅛ tsp. chopped garlic
- ¾ tsp. whole basil leaves
- ¾ tsp. oregano leaves
- 2 ¼ tsp. light chili powder
- 3/4 tsp. ground cumin
- 1 lb. and ½ oz. peeled tomatoes
- 1 1/8 tsp. ground black pepper
- 3 oz. cashew pieces
- 2 ¾ oz. raisins
- ¾ tsp. salt
- 3 tbs. red wine vinegar
- 1 tbs. and ½ tsp. margarine

**Preparation**

In a medium sauce pan, sauté onions in melted margarine until soft. Stir in garlic, peppers, and celery. Sauté until vegetables are tender. Add tomatoes, all six spices, and red wine vinegar. Simmer on low for 30 minutes, stirring occasionally. While mixture is simmering, open the can of kidney beans and let drain. Add kidney beans, cashews, and raisins. Let simmer an additional 30 minutes.

Serve with brown rice and grated cheddar cheese.

*Makes 8, 6 oz. portions*