

Confetti Chili

Ingredients:

- 2 tablespoons olive oil
- 2 large onions, chopped
- 6 garlic cloves, minced
- 2 large red bell peppers, chopped
- 1 large yellow bell pepper, chopped
- 1 jalapeno pepper, chopped
- 4 tablespoons chili powder
- 1 tablespoon ground cumin
- 4 cups water
- 1/2 cup bulgur
- 1 square unsweetened chocolate, grated
- 1 (28 oz) can diced tomatoes, drained
- 4 (15 oz) cans black beans, drained and rinsed
- 1 (10 oz) pkg. frozen corn
- 1 medium red onion, chopped

How to Make It:

Place the oil in a large pot over medium heat.
Add the onions and garlic and cook about 3 minutes, stirring often.
Add the bell peppers, jalapeno, chili powder and cumin.
Cook an additional 5 minutes or until peppers are tender.
Add the water, bulgur, chocolate, tomatoes and beans.
Adjust heat to high and bring to a rapid boil.
Once boiling place temperature on low, cover and cook 25 minutes.
Add the corn.
Stir well to combine.
Cook an additional 10 minutes.
Sprinkle with the onion just before serving.