



QUARANTINE PANTRY

Celery Root Apple Chili

Ingredients:

½ cup olive oil

1 medium-large celery root, chopped

2 apples, cored and chopped

2 cups chopped onion

1 cup chopped bell pepper

6 garlic cloves, chopped

2 Tablespoons chili powder

2 tsp. dried oregano

1 ½ tsp. ground cumin

½ tsp. cayenne pepper

1 15-oz can black beans, drained and rinsed

1 15-oz can crushed tomato -or-SEASONAL SUBSTITUTE:

1 butternut squash + 2 Tablespoons lemon juice

2 cups water

Fresh parsley, chopped

Sour cream

Cheddar cheese, shredded

Directions:

Instructions:

- 1. Heat oil in stock pot over medium heat, adding the chopped onion, garlic, celery root, apple, and pepper. Sauté to soften for 5-10 minutes. Add beans.**
- 2. Add tomatoes or squash/lemon juice combo, water, and all your seasonings, cooking for an additional 15 minutes for flavors to combine.**
- 3. Top with sour cream, cheese, and parsley.**