

White Bean Chili with Winter Vegetables

From – www.bonappetit.com

1 Tbsp olive oil
2 leeks, white and 1" of pale-green part, diced
4 garlic cloves, finely chopped
2 large carrots, cut into 1/4" cubes
3 parsnips, cut into 1/4" cubes
1 ½ Tbsp ground ancho chiles
1 tsp ground cumin
½ tsp dried oregano
2 tsp kosher salt plus more for seasoning
3 cups cooked cannellini beans
cilantro leaves (optional)
1 ripe avocado, diced

- Heat oil in a large pot over medium-low heat.
- Add leeks, garlic, and 2 Tbsp. water. Cook until leeks are softened, about 5 minutes.
- Add carrots and parsnips; stir to coat. Cook, stirring often, until just beginning to soften, about 2 minutes.
- Add ground chiles, cumin, oregano, and 2 tsp. salt. Stir until fragrant, about 1 minute.
- Fold in beans.
- Add 5 cups water and bring to a boil. Reduce heat and simmer to allow flavors to meld, about 30 minutes
- Season with salt.
- Garnish with cilantro leaves, if desired, and chopped avocado.



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