



# Mexican White Bean Chili (Vegan)

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## Ingredients

1	medium onion, chopped
1 Tbs.	margarine
4 cups	water
½ cup	celery, chopped
3 16-oz cans	great northern beans, rinsed and drained
1 16-oz can	great northern beans, puréed in a food processor or blender
2 cups	potatoes, diced
1 4.5-oz	can chopped green chiles
1 tsp.	ground cumin
2 Tbs.	McKay's Chicken Style Seasoning
⅛ tsp.	cayenne pepper
1 Tbs	jalapeños, chopped

## Directions

In a large stockpot, sauté onion in margarine until clear. Add all remaining ingredients and bring to a boil. Reduce heat to low and simmer approximately 30 minutes. Serve hot.

*There is nothing better on a cold night than a bowl of bean soup! I suggest serving it with some hot cornbread right out of the oven and a crisp green salad. For an extra festive touch, sprinkle some crushed tortilla chips on top. This hearty soup is so packed full of flavor, you'll want to save room for seconds! — Brenda*

Yield: 12 1-cup servings