

Tomatillo Zucchini White Bean Chili

Yield: 4 Servings

Ingredients:

- 1/3 cup pepitas
- 4 or 5 medium tomatillos, husks removed, rinsed
- 1 medium yellow onion, sliced into wedges
- 1 jalapeno pepper
- 1 poblano pepper
- 3 garlic cloves, unpeeled
- ½ cup fresh cilantro
- ½ tsp sea salt, plus more as needed
- Freshly ground black pepper
- 1-2 cups vegetable broth
- 1 tbsp extra-virgin olive oil, plus more for drizzling
- 2 medium zucchinis, diced
- 1 ½ cups cooked cannellini beans, drained and rinsed
- ½ tsp ground cumin
- ½ tsp ground coriander
- 1 tsp dried oregano
- 1 cup corn kernels, fresh or frozen
- 1 tbsp vinegar, plus more as needed
- Juice of 1 lime

Topping Options:

- Sliced jalapenos
- Diced avocado
- Lime slices
- Thinly sliced radish
- Sour cream

Directions:

1. Place the pepitas in a blender and pulse until blended into a fine powder. Leave the powder in the blender.
2. Preheat the oven to 450F and line a large baking sheet with parchment paper. Place the tomatillos, onion wedges, jalapeno, poblano, and garlic cloves on the baking sheet. Drizzle with olive oil and add pinches of salt and pepper to toss to coat. Roast for 25 minutes or until the vegetables are soft and golden brown around the edges.
3. Remove and discard the stems from the peppers and peel from the garlic. Add the peppers and garlic to the blender with the ground pepitas, along with the tomatillos, onion, ¼ cup of the cilantro, the sea salt, and 1 cup of the vegetable broth and process until smooth.
4. Heat the olive oil in a large pot over medium heat. Add the zucchini and a few pinches of salt and pepper and cook until lightly browned, about 3 minutes.
5. Stir in the beans, chickpeas, cumin, coriander, and oregano and cook for 1 minute. Stir in the blended tomatillo mixture, corn kernels, and vinegar.
6. Bring to a simmer and cook until warmed through and thickened, about 10 minutes. If the chili is too thick, add 1 more cup of broth.
7. Add the lime juice and season to taste. Serve hot with the remaining ¼ cup cilantro and your choice of toppings.

