

Cincinnati Chili with an Attitude

Vegetarian

Ingredients

2 Cups vegetable broth
1 can (14.5 ounces) crushed tomatoes
1/2 cup dried lentils
1 medium onion, chopped
1 tablespoon minced garlic
1 teaspoon olive oil
1 tablespoon chili powder
1 tablespoon unsweetened cocoa
1/2 teaspoon ground cinnamon
1/4 teaspoon ground allspice
Salt and Pepper, to taste
12 ounces linguine, cooked, warm

Toppings: kidney beans, chopped onion and bell pepper, shredded reduced-fat Cheddar cheese

Preparation

Combine all ingredients, except salt, pepper, linguine, and toppings, in slow cooker; cover and cook on low 6 to 8 hours. If thicker consistency is desired, cook, uncovered on high last 30 minutes. Season to taste with salt and pepper. Serve over linguine with a choice of toppings.