

VEGETARIAN WHITE CHILI

with Garlic Scape Pesto

Makes 1 gallon



INGREDIENTS

- 1c Dry White Beans, or 3 cans of white beans with the liquid
- 6c Water (disregard if using canned beans)
- 1 Zucchini, diced
- 4 Carrots, diced
- 1 Onion, diced
- 1 Bell Pepper, diced
- 1 Poblano Pepper, diced
- 2 Yellow Potatoes, diced
- 2T Butter
- 1T Olive Oil
- 1/2t Dried Garlic Slices or Powder
- 1t Cumin
- 1t Chili Powder
- 1/2t Paprika
- 2 Dried Chilis
- 1 1/2t Salt
- 1/2t Black Pepper

A white chili is always nice but the garlic scape crema spikes the dish with fresh sharp flavor you'll want with every bite.

INGREDIENTS CONT.

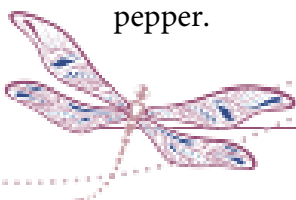
- 2c (or more if canned) Vegetable Stock
- 1c Half & Half
- Toppings**
- 2 Scallions, sliced thin
- 3 Radishes, sliced thin
- 2 Limes, cut into wedges
- 1/2 bunch Cilantro, chopped
- 1/4 small Cabbage, core removed and sliced thin
- Garlic Scape Crema**
- 1c Sour Cream
- 2t Garlic Scape Pesto
- 1/2t Salt
- 1/4t Black Pepper
- 1 Lime, cut in half
- 1T Olive Oil

NOTES:

This recipe has a mild spice so if you like it spicy, sauce 1/2-1 whole jalapeno or preferred hot pepper.

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Recipe by Rachel Feenstra



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DIRECTIONS

If cooking the beans from dried:

- Add dried beans and water, pressure cook on high for 1 hour.
- Stovetop: Soak beans for 8 hours. Bring water and beans to a boil and cook for 30-40 minutes until the beans yield to a fork

Keep the cooking liquid!

1. Chop all your vegetables and have them ready.
2. In a pot, heat butter and olive oil. Once hot, toast red chilis for about 30 seconds until just starting to toast.
3. Add onion, celery, carrot, bell pepper, poblano and cook until soft.
4. Halfway through the cooking the vegetables, add the ground spices and remove the chilis. If you like spicy chili, keep the chili in.

5. Once the vegetables are cooked well, add the potatoes, bean water, beans and vegetable stock and bring to a boil.
6. Cook for 10 minutes and then add zucchini. Continue cooking until the potatoes are done.
7. Turn the heat off, stir in salt, pepper and half & half and mix well to distribute. Season to taste.

While the potatoes are cooking, make the crema.

- Stir together sour cream, garlic scape pesto, lime, olive oil, salt and pepper. Taste and adjust seasoning if needed.

To Serve dollop crema on top with green cabbage, radishes, scallion, cilantro, and lime!

