

TERRA D'ORO

Vegan Cornbread Crusted Chili

SERVE WITH TERRA D'ORO ZINFANDEL

CHILI INGREDIENTS

- 1 cup onion, small dice
- 1 cup bell pepper, small dice
- 1 cup of carrots, small dice
- 1 cup of celery, small dice
- ½ tsp garlic powder
- 2 tbsp chili powder
- 2 tsp cumin powder
- 1 tsp dried oregano
- 1 cup of wine
- 1x 15oz. canned tomato
- 1 can of beans of choice, drained
- 1 cup vegetable broth



DIRECTIONS

1. In a 4-quart pot or Dutch oven, sauté the bell pepper, carrot, onion, and celery over medium-high heat with a dash of cooking oil.
2. Once the aromatics begin to brown on the edges, add the dried spices. Stir combined ingredients for 1 minute before deglazing with the wine. Cook for 2 minutes.
3. Add the canned tomato, beans, and vegetable broth.
4. Season with salt. Bring to a simmer and cook for 20 minutes. Transfer half of the chili to a food processor or blender and process to a puree. Add the puree back to the rest of the chili. Return to a simmer and cook for 15 minutes more. Season again (if needed).
5. Prepare the cornbread batter and preheat oven to 375F.
6. In a 3-4-quart baking dish, spoon in the chili. Spoon the cornbread batter on top. Bake for 45 minutes until the center is cooked through. Check with a toothpick.
7. Present with your choice of garnishes, such as cilantro, green or red onion, and plant-based cheese.
8. Serve with a glass of Terra d'Oro Amador Zinfandel.

CORNBREAD CRUST BATTER INGREDIENTS

- 1 flax egg: (1 large tbsp flax meal mixed with 4 tbsp water)
- ¾ cup alternative milk of choice
- 1 tsp apple cider vinegar
- 1/3 cup vegan butter, melted
- ½ tsp baking soda
- ½ cup of sugar
- 2 tbsp applesauce
- ¾ cup cornmeal
- ¾ cup all-purpose flour



DIRECTIONS

1. To make a flax egg, combine the flax meal and water. Allow to sit for 15 minutes before continuing. Measure out remaining wet & dry ingredients in the meantime.
2. Combine the wet ingredients, alternative mil, apple cider vinegar, vegan butter, and flax egg.
3. Combine the dry ingredients, baking soda, sugar, cornmeal, and all-purpose flour.
4. Combine the wet & dry ingredients. Mix until just incorporated.