



**PROJECT
CHIMPS**

CHIMP CHILI

Modified from a Recipe by
Rachael Ray, a Founding
Supporter of Project Chimps

Ingredients

- 4 large green peppers
- 2 tablespoons extra-virgin olive oil (EVOO)
- 1 large white onion, chopped
- 4 garlic cloves, finely chopped or grated
- Salt and freshly ground black pepper
- 2 15-ounce cans black beans, drained of half their liquid
- 3 tablespoons chili powder
- 2 teaspoons ground cumin
- 1/2 teaspoon allspice
- 1 15-ounce can crushed fire-roasted tomatoes
- 3 cups vegetable stock

For Garnish:

- 1/2 cup chopped cilantro
- 1/2 cup crushed chili-flavored banana chips

Directions on the back



100%
Veggies



Staff
Favorite



Chimp
Friendly

Recipe Instructions

- Heat broiler to high. Char the peppers under the broiler so their skins blacken, 7-8 minutes, turning the peppers every few minutes to char evenly.
- Place in a bowl, cover with plastic wrap, and let stand 10 minutes. Once the peppers have cooled enough to handle, peel and seed them, then roughly chop them up and set them aside.
- Place a medium-size pot over medium-high heat with 2 tablespoons EVOO, about two turns of the pan.
- Add the onion and garlic to the pan, and cook 6-7 minutes, until the veggies are tender.
- Season with salt and freshly ground black pepper, then add 1 cup of the broth scraping up any brown bits from the bottom of the pan.
- Cook a few minutes to reduce the liquid by half, then add the black beans and their liquid, the chopped peppers, spices, crushed tomatoes and rest of the broth. Bring up to a bubble, then reduce the heat and simmer to thicken slightly, about 5 minutes.
- Adjust the seasoning with salt and freshly ground pepper as needed. Serve with garnishes.



SUPPORT THE CHIMPS

Make a tax-deductible donation, volunteer or sponsor a chimp today!

About Project Chimps

Project Chimps provides lifelong exemplary care to chimpanzees retired from research. We are now in the process of transferring more than 200 former research chimps from the lab to their new, forever home on 236 acres of forested land in north Georgia. Project Chimps is privately funded and, as a sanctuary, is not open to the public. We do open our doors a few times a year for special events and tours. Sign up on our Events page for notices.



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