

Chipotle black bean chili – serves 2

This is totally easy and more of a dump and stir recipe. I like using the black bean burger because it gives it a meaty texture, but you could also substitute a can of black beans (drained).

1 morningstar farms chipotle black bean burger, cooked

1 can chili hot beans

½ cup salsa

½ cup water (or beer!)

2 tbsp cowboy caviar (from Trader Joes – it's spicy!)

Salt to taste

Pepper to taste

Chili powder to taste

Top with sour cream

Directions: Cook black bean burger (I cook mine in the oven), then add to a pot with beans, salsa, water, cowboy caviar and seasonings. Simmer for 10 min.