

## Vegan Chili Nachos

### *Ingredients*

1 28 oz. can crushed tomatoes  
1 14 oz. can tomatoes with chiles  
1 head cauliflower, pulsed into rice-sized bits in a food processor  
16 oz. vegetable stock  
4 c black beans  
1 bunch of kale, cleaned, stemmed and roughly chopped  
2 carrots, peeled and chopped  
4-6 stalks of celery, cleaned and chopped  
1 onion, diced  
2 T chili powder  
1 t black pepper  
1 t salt



2 t red pepper flakes  
1 t cinnamon  
2 t cumin  
2 t oregano  
1 t cayenne pepper  
2-3 apricots, chopped  
1-2 tomatoes, diced  
1 bunch green onions, chopped  
1 jalapeno, diced  
(non-vegan option add crumbled queso fresco)  
1 bag of nacho/tortilla chips of choice

Place all the ingredients from the crushed tomatoes through the cayenne pepper into a slow cooker and mix together well. Cook in the slow cooker on low for six hours or on high for three hours.

To serve top chips with chili, apricots, tomatoes, green onions, jalapeno and queso fresco (if desired).

