

Meatless Meal Chili
Serves 12

Prepare using package directions:

- 2 cups uncooked brown rice

In a Large stockpot, combine:

- 3 envelopes Dried Onion or Onion-Mushroom Soup Mix
- 10 cups water
- 3 16oz cans chickpeas or garbanzo beans
- 3 16oz cans red or dark red kidney beans
- 3 14 ½ oz cans whole or chopped tomatoes
- 3 cups dry lentils (Rinse and drain first)
- 3 large celery ribs, chopped
- 3 Tbls chili powder (I also like Taco Seasoning)
- 2 Tbls ground cumin (omit this if you've used Taco Seasoning or if you don't like it...)
- 3 (or more) cloves garlic

Bring mixture to a boil over high heat, then reduce heat to low and simmer for 20 minutes, covered. Stir occasionally. When lentils are almost tender, remove cover and simmer for about 20 minutes more, stirring occasionally. Liquid will be absorbed and lentils tender.

Grease deep foil pan.

For safe handling, support casserole from beneath with cookie sheet or tray.

When rice is finished, fluff with a fork and turn out into foil pan. Pour chili over rice, and spread evenly.

Cover casserole with aluminum foil sprayed with cooking spray (to keep from sticking.)

Stick label on top stating name of casserole, date prepared, and your name.

Immediately cool the casserole in refrigerator or freezer.

Only prepared casseroles **at or below 41°F** can be received in the TPC kitchen.

Casserole will be baked on Sunday at 350 degrees for about 1 hour (if thawed) or 2 hours (if frozen), until internal temperature reaches **165°F** and contents are bubbly hot and top is beginning to brown.

What shall I bring to the Lord, the God of heaven, when I come to worship Him?

*The Lord has told us what is good. **What he requires of us is this: to do what is just, to show constant love, and to live in humble fellowship with our God. (Micah 6:6 and 8)***

Thank you for caring – and sharing.
TPC Sunday Community Lunch