Stephs very yummy veggie chili

NIBBLEDISH CONTRIBUTOR

Ingredients

- 3 gloves of garlic chopped
- 3 sticks of celery split in half and chopped
- 1 poblano pepper chopped finely
- 1 very small red jalepeno chopped finely
- 1 red bell pepper diced
- 3 marinated artichoke hearts diced
- 6 cherry tomatos cubed
- 1 14 1/2 oz can of diced tomatos
- 1 8oz can of tomato sauce
- 1 can of refried beans
- 1 can of black beans drained
- two tablespoons of cumin
- 1/2 tablespoon of paprika
- teaspoon red pepper flakes
- 1/4 teaspoon of cinamon
- Hot sauce
- Salt and pepper to taste

Instructions

1. In a large sauce pan, melt butter on medium heat.
2. Add celery, peppers, and a pinch of salt to melted butter and let cook down for five minutes.
3. Add Garlic, and cook for five minutes.
4. Add the rest of the ingredients, stirring until well mixed, let cook on low heat for 30 minutes to an hour, stirring every so often.

Garnish with shredded cheese, and sour cream!