

Vegan Hot Dogs with Mushroom Chorizo Bean Chili

Recipe courtesy of Chef JJ Johnson

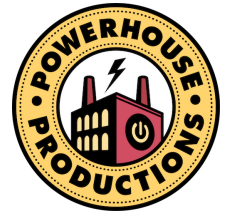
Yield: 4-6 servings

Ingredients:

3 tablespoons avocado oil, divided
1 white onion, small dice
4 garlic cloves, roughly chopped
½ teaspoon ground cumin
½ teaspoon chili powder
Kosher salt
1 medium purple or red bell pepper, medium dice
1 medium poblano pepper, medium dice
1 (15.5 oz) can white navy beans
2 cups wild mushrooms, chopped in large pieces
2 links vegan chorizo, casing removed
1 yellow or red beefsteak tomato, large dice
¾ -1 cup vegetable stock
¼ cup chopped parsley
4-6 links vegan hot dogs
4-6 vegan hot dog buns

Method:

1. Heat a large non-stick saute pan over medium high heat with 2 tablespoons of oil. Add the onions, garlic, cumin, chili powder, and salt to taste. Stir to combine and allow the onions to sweat down for about 2-3 minutes.
2. Add the purple or red bell pepper and poblano and cook for 1 minute.
3. Add in the navy beans and mushrooms. Stir to combine. Then add in the vegan chorizo and use the back of your spoon to break it up in the pan and cook for another 1-2 minutes.
4. Add the tomato and vegetable stock, stir, and cover. Simmer the chili over medium low heat for 10-12 minutes or until the vegetables are tender and the



vegan chorizo is cooked. Add the parsley and stir. Season with salt to taste. Keep warm until ready to serve.

5. Heat a large grill pan or outdoor grill to high. Add 1 tablespoon of oil if using a grill pan. Place the hot dogs on and cook for about 6-8 minutes or until the hot dogs are firm and char marks have formed. If you like toasting your buns, place them on the grill pan or grill to get lightly toasted.
6. Place a hot dog in each bun and top with the vegan chili and serve right away.