

Vegan Fejoada

4½ teaspoons olive oil, divided

1-6-oz. package smoky tempeh strips, such as *Fakin' Bacon*

1 ¼ cup red onion, chopped

1/3 cup celery, chopped

1 teaspoon dried thyme

4 - 15 oz. cans black beans, rinsed and drained

2 cups vegetable broth

4 cloves garlic, minced

1 chipotle chili in Adobo Sauce, minced

¼ cup minced fresh parsley

Bowls of brown rice, avocados, tomatoes, onions and cheese to serve on the side

1. Heat 2 teaspoons oil in large skillet over medium-high heat. Add smoky tempeh strips and sauté 2 minutes on each side.
2. Heat remaining 2 ½ teaspoons oil in saucepan over medium-high heat. Add onion, celery and thyme, broth, garlic and chipotle chili. Bring to a simmer, and reduce heat to low. Cover, and cook 45 minutes, stirring occasionally.
3. Remove from heat and stir in parsley. Season with salt and pepper.
4. To reheat, place Fejoada in skillet over medium-low heat. Cover, and heat, stirring occasionally, 15-20 minutes or until heated through.
5. Serve with bowls of brown rice, avocado slices, chopped tomatoes, chopped onions and shredded cheddar cheese on the side.

Serves 8-10