

Ten-Ingredient Masala Chili

This is an Indian-spiced, plant-based version of a hearty, stick-to-your-ribs chili. The tempeh takes on all the flavors of the spices while lending meaty texture. And a hit of adobo sauce contributes depth of flavor and a good amount of spiciness.

3 tablespoons extra-virgin olive oil, plus more to drizzle

1 yellow onion, finely chopped

3 cloves garlic, minced

1¼ teaspoons fine-grain sea salt

1 tablespoon garam masala

1 tablespoon adobo sauce from can of chipotles

1 (28-ounce) can kidney beans, drained and rinsed

1 (28-ounce) can diced fire-roasted tomatoes

1½ cups water

8 ounces tempeh, crumbled

Sliced green onions (white and tender green parts), chopped cilantro, and Salted Garlic Yogurt (page 240), to serve (optional)

Heat the oil in a large pot over medium-high heat. Add the onion, garlic, and salt and sauté until softened, 5 minutes or so.

Stir in the garam masala and adobo sauce. Cook for 1 minute, until fragrant, then stir in the drained beans and the tomatoes along with their juice. Stir in the water and bring to a simmer. Stir in the tempeh and simmer for 15 minutes.

To serve, ladle the chili into bowls and top with green onions, cilantro, a dollop of salted yogurt, and a drizzle of olive oil.

SERVES 6