

Cauliflower Chile Chili Prep to table: 45 minutes | Serves: 5-6

Our test crew loved this recipe and suggested additional ways to rev up the heat factor, like adding pickled serrano chilis. Done. I can always count on this soup as a casual entertaining hit when served with freshly baked cornbread and honey on the side. When choosing jalapeños, it's worth knowing that the older they are the spicier; the beauties with smooth skin tend to be milder. A little maple syrup gives this the kind of sweetness that keeps it in chili land rather than sliding into plain old white bean soup. Making it a day ahead can give the flavors a little longer to steep.

Ingredients:

- 2 tablespoons olive oil
- 1 yellow onion, diced
- 1 red bell pepper, seeded and cut into ½- to 1-inch pieces
- 1 jalapeno pepper, seeded and chopped
- 5 cloves garlic, minced
- 1 1/2 teaspoons chili powder
- 1 teaspoon ground coriander
- 1 teaspoon dried oregano
- 2 teaspoons salt
- 6 cups vegetable broth
- 1 medium head cauliflower, cut into bite-size florets
- 1 medium Yukon potato, peeled and diced into 1-inch pieces
- 1 (15-ounce) can white beans, drained
- 2 (15-ounce) cans pinto beans, drained
- 1 (7-ounce) can fire-roasted green chiles
- 2 teaspoons maple syrup
- Juice of 1 lime

For serving:

- Fresh cilantro and a dollop of plain yogurt

How to:

1. **Sauté** the oil, onion, red bell pepper, and jalapeno pepper in a large soup pot over low heat until the onion is soft, about 5 minutes. Add the garlic, chili powder, coriander, oregano, and salt and continue to sauté for 2 minutes.
2. **Add** the vegetable broth, cauliflower, potatoes, white beans, pinto beans, green chiles, and maple syrup to the soup pot and bring to boil over medium-high heat. Lower the heat to medium-low and simmer until the cauliflower is soft, 20 to 25 minutes.

3. **Stir** in the lime juice and season with additional salt and back pepper.
4. **Serve** topped with fresh cilantro and dollop of plain yogurt (optional).