

# Spicy Three-Bean Chili with Warm Corn Tortillas

Yield: 7 min  
Total Time: 40 min

Recipe from: <https://www.recipeschoose.com/recipes/corn-tortillas-indian-recipe>

## Ingredients:

- adobo
- 7 ounces chipotle chilies
- 2 tablespoons olive oil or canola oil
- 1 yellow onion diced
- 2 garlic cloves minced
- 1 tablespoon chili powder
- 1 teaspoon dried oregano
- 1 tablespoon ground cumin
- 1/4 teaspoon salt
- 28 ounces diced tomatoes
- 14 1/2 ounces pinto beans drained and rinsed
- 14 1/2 ounces white beans drained and rinsed
- 14 1/2 ounces black beans drained and rinsed
- 2 cups water
- 2 teaspoons rice vinegar
- 1/4 cup chopped fresh cilantro
- 16 corn tortillas

## Nutrition:

1. Calories: 410 calories
2. Carbohydrate: 77 grams
3. Fat: 8 grams
4. Fiber: 21 grams
5. Protein: 17 grams
6. SaturatedFat: 1 grams
7. Sodium: 420 milligrams
8. Sugar: 16 grams

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