**Two Bean Chili**

**Ingredients:**

* 200 g red beans (canned or cooked)
* 200 g white beans (canned or cooked)
* 1 medium onion, chopped
* 2 garlic cloves, minced
* 1 red bell pepper, diced
* 1 zucchini, diced
* 1 can of crushed tomatoes (400 g)
* 1 tablespoon tomato paste
* 1 tablespoon chili powder (adjust to taste)
* 1 teaspoon cumin
* 1 teaspoon paprika
* 1 tablespoon olive oil
* Salt and pepper, to taste
* Fresh cilantro for garnish (optional)

**Instructions:**

1. **Sauté the onion and garlic**: Heat olive oil in a large pot or pan over medium heat. Add the chopped onion and sauté for 3-4 minutes until it becomes translucent. Add the minced garlic and cook for 1 more minute.
2. **Add the vegetables**: Add the diced bell pepper and zucchini. Cook for 5-7 minutes until the vegetables are tender.
3. **Stir in the tomatoes and spices**: Add the crushed tomatoes, tomato paste, chili powder, cumin, and paprika. Mix well. Let it simmer for 10 minutes to allow the flavors to combine.
4. **Add the beans**: Add the drained and rinsed red and white beans. Stir well. If the mixture is too thick, add a little water to reach your desired consistency. Let it simmer on low heat for 15-20 minutes.
5. **Season**: Add salt and pepper to taste. If you like it spicier, feel free to add some chili flakes or hot sauce.
6. **Serve**: Serve hot, garnished with fresh cilantro if desired. You can pair this chili with rice, tortillas, or even some shredded cheese or vegan sour cream for a complete meal.