Cindy Jam Veggie Hot Chili

- 2 cans of diced tomatoes, fire-roasted with garlic
- 1 can tomato paste
- 1 Tbsp. olive oil
- 2 cans black beans, rinsed and drained
- 1 can corn
- 2 jalapenos
- 2 large uncooked zucchini cut up
- 2 Broccoli crowns
- Some hot chili powder
- Some cumin
- Some cayenne
- Some cilantro
- ½ cup water
 - Put it all into a large slow cooker.
 - Stir it up, little darling.
 - Cover and cook on high until vegetables are tender, about 4 hours.
 - Eat