Sweet Potato Chili

Serves 12

Ingredients

- 2 Tbsp Olive Oil
- 2 Medium Red Onions, Chopped
- 2 Green Bell Peppers, Chopped
- 2 Medium Sweet Potato, Skinned & Diced
- Salt & Pepper
- 8 Cloves Garlic, Minced
- Salt & Pepper
- ¼ C. Chili Spice Mix
- 2 Tbsp Chili Powder
- 2 tsp Ground Cumin
- 2 tsp Paprika
- 4 tsp Unsweetened Cocoa Powder
- ½ tsp Ground Cinnamon
- 2 cans (28 oz) Diced Tomatoes
- 2 cans (15 oz) Black Beans, rinsed and drained
- 2 cans (15 oz) kidney beans, rinsed & drained
- 4 C Vegetable Broth
- Toppings: Shredded Cheese, Sour Cream, Tortilla Chips, Avocado, Onion, Etc.

Instructions

1. Heat dutch oven and warm olive oil until shimmering. Add chopped vegetables with salt and pepper, then cook until onions are translucent.
2. Reduce heat, add garlic and spices plus liquid ingredients and stir. Add drained beans.
3. Bring to a boil then reduce heat. Cook over low heat until sweet potatoes are cooked through, approx. 30 - 45 minutes. Serve with shredded cheese, sour cream, tortilla chips, avocado, onion, or other desired toppings.

dinner, cast iron, stovetop, vegan, vegetarian, gluten free

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