Ingredients:

- 1 Tbsp olive oil
- 1 medium red onion, chopped
- 1 each green & red bell pepper, seeded & chopped
- 1 medium sweet potato, peeled & cubed
- 1/2 tsp salt
- 1/4 tsp pepper
- 2 garlic cloves, minced or 1 heaping Tbsp minced garlic
- 1/4 to 1/2 tsp cayenne pepper
- 1 tsp unsweetened cocoa powder
- 1/4 tsp ground cinnamon
- 1 can (28 oz) diced tomatoes
- 1 can (15 oz) each black beans & kidney beans, rinsed & drained, or cooked beans, 1 1/2 cups each
- 2 cups vegetable broth
- Garnishes: sour cream, shredded cheese, sliced green onions, chopped cilantro





Serving size: 1 1/2 cups Servings: 4

Directions:

- In a 4 to 6 quart Dutch oven or stockpot over medium heat, warm olive oil until shimmering. Add chopped vegetables, sprinkle with salt and pepper.
- Cook, stirring occasionally, until the onions start turning translucent, about 3-5 minutes.
- 3. Reduce heat to medium-low. Add garlic and spices, then add remaining ingredients and stir well.
- 4. Bring to simmer; cover and cook, stirring occasionally, until the sweet potatoes are tender and chili has reduced to a hearty consistency, about 45 minutes to 1 hour.
- 5. Serve with garnishments of your choice.

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Michelle Smith, RD231-922-4823Community Nutrition Instructorsmithmmk@msu.edu

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