

Crockpot Sweet Potato Chili

Instructions

1. In large pot, warm the olive oil over medium heat. Add the onion and bell peppers and cook until soft, about 5 minutes.
2. Place the sweet potatoes, diced tomatoes, black beans, garlic, salt, cumin, chili powder, red pepper flakes, and the cooked peppers and onions into a Crockpot.
3. Cover with the vegetable broth and stir to combine.
4. Cook on low for 6–8 hours or on high for 3–4 hours.

Ingredients

- 1–2 tbsp of olive oil
- 1 diced onion
- 2 bell peppers of any color, diced
- 2 large sweet potatoes, peeled and diced
- 1–2 cans of diced tomatoes
- 1 can of black beans (15 oz)
- 1 clove of garlic, minced
- 1 tsp salt
- 1 tsp cumin
- 3–4 tbsp of chili powder
- 1 tsp of red pepper flakes (optional)
- 1 carton of vegetable broth (32 oz)

Grocery List

Produce

- 1 onion
- 2 bell peppers of any color
- 2 large sweet potatoes

Canned Goods/Grocery

- Olive oil
- 1–2 cans of diced tomatoes
- 1 can of black beans
- 1 carton of vegetable broth

Spices

- Garlic
- Salt
- Cumin
- Chili powder
- Red pepper flakes