

Crockpot Sweet Potato Chili

Cooking Instructions

1. In large pot over medium heat, heat oil. Add onion and bell pepper and cook until soft (5 minutes).
2. Place sweet potatoes, diced tomatoes, black beans, salt, chili powder, cumin and the cooked peppers and onions into crockpot.
3. Cover with broth and stir to combine.
4. Cook on low 6-8 hours or on high 3-4 hours

Recipe

- 1 diced onion
- 2 large, sweet potatoes (peeled and diced)
- 1-2 cans diced tomatoes
- 1 clove garlic, minced
- ¾-1 carton of vegetable broth
- 1 can black beans
- 1-2 bell peppers of whatever color (diced)
- 1 tsp salt
- 1 tsp cumin
- 3-4 Tbsp Chili powder
- 1 tsp Red pepper flakes (optional, adds spice)

Grocery List (add optional toppings to list as desired)

Produce

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

Canned Goods/Grocery

- 1 15oz can black beans
- 1 carton vegetable broth
- 1-2 can diced tomatoes

Spices

- salt
- garlic
- cumin
- chili powder
- red pepper flakes