

## **Black Bean and Sweet Potato Chili**

**Total Time:** 50 minutes

**Yield:** 4 servings

### Ingredients

- 1 tablespoon olive oil
- 1 onion, diced
- 1 red bell pepper, seeded and diced
- 4 cloves garlic, minced
- 1 tablespoon chili powder
- 1 tablespoon smoked paprika
- 2 teaspoons ground cumin
- 2 teaspoons dried oregano
- 1 teaspoon cocoa powder (optional)
- 1 1/2 teaspoons salt
- 1 (14 ounce) can crushed tomatoes
- 1 (14 ounce) can diced tomatoes
- 1/4 cup tomato paste
- 2 cups vegetable broth
- 2 sweet potatoes, peeled and cubed (about 4 cups)
- 2 (14 ounce) cans black beans, strained and rinsed

### Instructions

1. In a large pot or Dutch oven, warm olive oil on medium-high heat, add diced onion, and cook, stirring occasionally, for 4-5 minutes.
2. Add diced bell pepper and garlic and cook for an additional 2-3 minutes until tender, then add the chili powder, paprika, cumin, oregano, cocoa powder, and salt, and cook for an additional 1 minute until fragrant.
3. Add crushed tomatoes, diced tomatoes, tomato paste, and vegetable broth, and stir to combine, scraping up any tasty bits from the bottom of the pot.
4. Add the cubed sweet potatoes and strained black beans, and stir until well combined.
5. Simmer for 25-30 minutes, stirring regularly until the sweet potatoes can easily be pierced with a fork and the chili has thickened. Taste and adjust seasoning with additional salt and pepper as needed. Top with desired toppings

