



Sweet Potato & Black Bean Chili

Ingredients

- 2 tablespoons Olive Oil
- 1 medium White Onion, diced
- 4 Cloves of Garlic, diced
- 1 Red Bell Pepper, diced
- 1 Green Bell Pepper, diced
- 2 tablespoons Chili Powder
- 1 tablespoon Cumin
- 1 tablespoon Oregano
- 1 quart Vegetable Broth
- 2 (14.5 ounce) cans Diced Tomatoes, with juice
- 2 tablespoons Tomato Paste
- 2 Sweet Potatoes, peeled and diced into 1/2 inch cubes
- 2 (14.5 ounce) cans of Black Beans, rinsed and drained
- 1 teaspoon Salt
- 2 teaspoons Fresh Lime Juice



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See Page #2 for Directions



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Directions

- Heat the olive oil over medium heat in a large stock pot. Add the onions, garlic, and bell peppers and sauté, stirring frequently until the onions begin to brown, at least 10 minutes.
- Add the chili powder, cumin, and oregano. Cook for 2 more minutes.
- Stir in all the remaining ingredients and bring the mixture to a boil. Stir frequently. Cook for 15 minutes, or just until the sweet potatoes are tender.
- Season with salt and pepper to taste. Hold above 135° F prior to service.

Recipe by Tomah Health's Nutrition Services
Director & Registered Dietitian Nutritionist,
Michelle Lindsay, MS, RDN, CD

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