

SWEET POTATO & BLACK BEAN CHILI



INGREDIENTS

2 tablespoons olive oil
1 sweet potato, peeled and diced
1 onion, diced
4 cloves garlic, minced
2 tablespoons chili powder
1 tablespoon ground cumin
1/2 teaspoon ground chipotle
1/4 teaspoon salt
2 1/2 cups water
2-15-ounce cans black beans, rinsed
1-14-ounce can diced tomatoes
4 teaspoons lime juice
1/2 cup chopped fresh cilantro

DIRECTIONS

Heat oil in a large pot over medium-high heat. Add sweet potato and onion and cook, stirring often, until the onion begins to soften, about 4 minutes.

Add garlic, chili powder, cumin, chipotle and salt and cook, stirring constantly, for 30 seconds.

Add water and bring to a simmer.

Cover, reduce heat to low and cook until the sweet potato is tender, 10 to 12 minutes.

Add beans, tomatoes and lime juice; increase heat to high and return to a simmer, stirring often.

Reduce heat and simmer until slightly reduced, about 5 minutes.

Remove from heat and stir in cilantro.