

Smoky Sweet Potato Chili

50–60 Min

Preparation

1. Finely dice the onions and sweat in a little oil until they have gained a little color. Peel and finely dice the sweet potatoes and add to the pan. Cook for around 10 minutes while stirring constantly.
2. Reduce the heat, add the smoked paprika and stir for 2–3 minutes. Add the bell pepper and stir for a further 2–3 minutes. Stir in the cumin and chili granules.
3. Pour in the beans and chopped tomatoes and leave to simmer for around an hour.
4. Season with Chocolate Magic mix and salt to taste. Then garnish with cilantro and serve.

Ingredients 4 Portions

= Kotányi Produkte

2 piece	Sweet potatoes, large
2 piece	Bell peppers
2 piece	Onions, large
1	Can of white beans (400 g)
1	Can of chopped tomatoes (400 g)
1.5 tsp.	Cumin, Ground
2 tsp.	Paprika, Smoked
1 tsp.	Chili Extra Hot Granules
1 tsp.	Chocolate Magic
1 pinch	Sea Salt, Coarse
	Cilantro, to serve