



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

