**Black Bean & Sweet Potato Chili**

Total Cost: $12.10
Cost Per Serving (11): $1.10

![Image of Black Bean & Sweet Potato Chili](image)

**Ingredients:**
- 2 tablespoons extra virgin olive oil
- 1 medium red onion, medium dice
- 1 red bell pepper, seeded and diced
- 4 cloves garlic, minced
- 2 teaspoons salt
- 1 large sweet potato, cut into 1/2-inch cubes zest and juice of 1 lime
- One 28 oz. can diced tomatoes, with juice
- Two 15 oz. cans black beans, rinsed and drained
- 1 jalapeno pepper, seeded and chopped
- 1 tablespoon cumin
- 1 tablespoon chili powder
- 1 teaspoon cocoa powder
- 1 cup water

**Nutrition Per Serving:**
- Calories 252 · Fat 4g · Protein 10g
- Carbohydrate 47g · Fiber 9g · Sodium 350mg

**Directions**

1. Warm the oil in a large saucepan or soup pot over medium heat and add the onion, bell pepper, garlic and salt. Sauté until soft, about 4 minutes.

2. Add the sweet potato, lime juice and zest. Cook 10-15 minutes more, continuing to stir occasionally.

3. Add the tomatoes, black beans, jalapeno, cumin, chili powder, water, and cocoa, and bring to a simmer. Cover and cook for 15 minutes.

**Serve with garnishes or alone. May also be served over cooked grain.**

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