



Vegan Sweet Potato Chili

Jacob · 29/09/2024



Prep Time

1 hr 25 mins

Difficult

Medium

Servings

6

Description

Quick easy coolweather vegan chili

Ingredients

- - 5 tablespoons vegetable broth - ½ cup chopped onion - 3 cloves garlic
- minced - ½ jalapeno pepper
- minced - 2 sweet potatoes
- diced - 2 tablespoons chili powder - 1 tablespoon ground cumin - ½ teaspoon smoked paprika - ½ teaspoon dried oregano - ½ teaspoon red pepper flakes - 1 ½ teaspoons tomato paste - 2 cups vegetable broth - 1 (28 ounce) can diced tomatoes - 2 cups drained and rinsed kidney beans

Instructions

1. Heat 5 tablespoons vegetable broth in a large skillet over medium heat. Cook and stir onion
2. garlic
3. and jalapeno pepper in the hot broth until slightly tender
4. about 5 minutes. Add sweet potatoes
5. chili powder
6. cumin
7. paprika
8. oregano
9. and red pepper flakes to onion mixture. Pour remaining 2 cups vegetable broth over sweet potato mixture. Bring vegetable broth mixture to a boil
10. reduce heat to medium
11. and simmer until sweet potatoes are tender
12. 20 to 25 minutes. Stir tomatoes and kidney beans into sweet potato mixture and simmer over low heat until flavors have blended
13. about 45 minutes. Editor's Note: Please note the differences in ingredient amounts when using the magazine version of this recipe.