



Sweet Potato Chili

Savannah · 30/09/2024



Prep Time

6 hrs 30 mins

Difficult

Medium

Servings

8

Description

This flavorsome sweet potato chili is a winter dish that warms the heart and fills the tummy Garnish with chopped avocado if desired

Ingredients

- - 2 sweet potatoes
- diced - 2 (14.5 ounce) cans diced stewed tomatoes with chili seasonings - 1 (8 ounce) can tomato sauce - $\frac{3}{4}$ cup diced sweet onion - $\frac{1}{2}$ cup chopped celery - $\frac{1}{2}$ cup water - 1 tablespoon chili powder - 1 teaspoon ground cumin - $\frac{1}{2}$ teaspoon ground cinnamon - 1 pinch salt - 1 pinch ground black pepper - 1 pinch cayenne pepper - 1 pinch garlic powder - 1 pinch onion powder - $\frac{1}{2}$ pound ground turkey - $\frac{1}{2}$ pound ground beef - 1 (12 ounce) can black beans
- drained and rinsed - 1 cup corn

Instructions

1. Place sweet potatoes
2. stewed tomatoes
3. tomato sauce
4. onion
5. celery
6. water
7. chili powder
8. cumin
9. cinnamon
10. salt
11. black pepper
12. cayenne pepper
13. garlic powder
14. and onion powder in a slow cooker. Cook on high
15. stirring occasionally
16. for 5 hours. Heat a large skillet over medium-high heat and stir in ground turkey and ground beef. Cook and stir until meat is crumbly
17. evenly browned
18. and no longer pink
19. 10 to 15 minutes. Drain and discard any excess grease. Add cooked ground turkey
20. cooked ground beef
21. black beans
22. and corn to sweet potato mixture in the slow cooker; cook until flavors have blended
23. 1 to 2 more hours. Serve warm.