

BLACK BEAN AND SWEET POTATO CHILI

A hearty vegetarian twist on a familiar favorite. A meat variation of this recipe can be made by replacing some of the beans with ground turkey.

SERVES 50 ADULTS

INGREDIENTS

2 onions, diced
¼ cup garlic, minced
2-3 stalks celery, sliced thinly
2 bell peppers, diced
1 teaspoon ground black pepper
1 tablespoon oregano
½ cup chili powder
3 tablespoons paprika
2 #10 cans low-sodium black beans, drained
and rinsed
1 #10 can chopped tomatoes
10 lb. unpeeled sweet potatoes, 1-inch diced
2 cups tomato paste
2 tablespoons salt

DIRECTIONS

1. Sauté onions, celery, and garlic in oil. Add bell peppers and spices (chili powder, oregano, paprika, and black pepper).
2. Add black beans, tomato paste, and chopped tomatoes.
3. Simmer and add sweet potatoes. Cook for an hour until sweet potatoes are soft. Add water and salt if needed.