Sweet Potato and Bean Chili By Chef Stephen Forman



DIRECTIONS:

- 1. Preheat oven at 350°F. Place cut sweet potatoes on a greased sheet pan. Bake until slightly soft, about 40 minutes.
- 2 Place olive oil in a medium saucepan and bring to high heat. Sauté onions and red pepper until caramelized. Add garlic and cook for another 2 minutes.
- 3. Add spices and sauté for another 2 minutes.
- 4. Add both beans and stir while seasonings and beans cook together. Add tomato sauce and petite tomatoes to pot. Cook for 45 minutes on low.
- 5. Add roasted potatoes and continue cooking for another 30 minutes.
- 6. Remove from heat and enjoy.

INGREDIENTS:

- 3 cans black beans
- l can garbanzo beans
- 2 sweet potatoes, peeled and cubed
- 2 red peppers, diced
- 1 onion. diced
- 15 ounce can tomato sauce
- 1 cup petite tomato in sauce
- 5 garlic cloves, minced
- 3 Tbsp. cumin
- 2 Tbsp. paprika and red pepper flakes
- 2 Tbsp. olive oil

Nutrition Facts

Serving size	1 1/2 Cup
Amount per serving Calories	270
	% Daily Value*
Total Fat 5g	6%
Saturated Fat 0.5g	3%
Trans Fat 0g	
Cholesterol Omg	0%
Sodium 320mg	14%
Total Carbohydrate 45g	16%
Dietary Fiber 16g	57%
Total Sugars 8g	
Includes 0g Added Sug	ars 0%
Protein 13g	
Vitamin D 0mcg	0%
Calcium 96mg	8%
Iron 5mg	30%
Potassium 897mg	20%

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SHOPPING LIST Week 1: Sweet Potato and Bean Chili

Fruit:

No fruit this week

Vegetables:

- 2 sweet potatoes- \$0.71 each
- 2 red peppers- \$2.05 each
- 1 sweet onion- \$1.57
- 1 can petite diced tomatoes-\$1.09

Protein:

- 3 cans black beans- \$0.79 each
- 1 can garbanzo beans- \$0.79

Healthy Options. Cooking at Home

Dairy:

• No dairy this week

Grains:

• No grains this week

Herbs, Spices & More:

- 1 head garlic- \$1.04
- 15 ounce can tomato sauce- \$1.89
- cumin, paprika, red pepper flakes
- olive oil, salt and pepper

Grocery cost: \$14.27 Recipe cost: \$13.72 Cost per meal: \$2.28 'prices found at your local Wegmans store