

Hearty Vegan Chili with Sweet Potatoes

Saleha · 05/11/2021



Prep Time

1 hour 15 minutes

Difficulty

Easy

Servings

6

Description

This healthy homemade Vegan Chili that is made of sweet potato as well as beans, is spiced with chili and is simple to prepare on the stovetop, in the Instant pot, or in the crockpot. This meat-free vegetarian chili can be made vegan when the proper toppings are selected! If you're looking for heart-warming and comforting chili recipes to eat in the winter months on a cold night this recipe is the right choice! Check out the step-by-step instructions below for preparing the perfect vegan chilli with sweet potatoes

Ingredients

- 1 tbsp. olive oil
- 2 bell peppers, diced
- 1 yellow onion, chopped
- 2 stalks celery, diced
- 3 cloves garlic, minced
- 2 tsp. chili powder
- 1 tsp. smoked paprika
- 1 tsp. cumin
- 1 tsp. dried oregano
- kosher salt
- Freshly ground black pepper
- 1 (12-oz) bottle Mexican beer such as Modelo
- 1 large sweet potato, cut into 1/2
- 1 (15-oz) can pinto beans, drained and rinsed
- 1 (28-oz) can diced fire-roasted tomatoes
- 2 c. vegetable broth

For topping

- 1 avocado, sliced
- Lime wedges
- tasty thinly sliced scallions

Instructions

1. In a large pot, heat olive oil over medium heat. Add peppers, onions and celery and cook until softened, 3 to 4 minutes. Add garlic, chili powder, paprika, cumin, and oregano and sauté until fragrant, 1 to 2 minutes more. Season with salt and pepper.
2. Add beer and cook until it has reduced by half, about 6 to 8 minutes, stirring occasionally. Add sweet potato, black and pinto beans, tomatoes and vegetable broth. Stir and bring to a boil, then reduce to a simmer and cook until slightly reduced and sweet potatoes are cooked through, 30 to 35 minutes.
3. Serve with the toppings of your choice.