



# Smoky Chili with Sweet Potatoes

The smoky, golden notes in this chili make it a fall favorite perfect for a potluck or tailgate party. The leftovers are great the next day, too!

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**6**  
**Preparation Time: 1 hours 5 minutes**  
**Cook Time: 1 hours 55 minutes**

## INGREDIENTS:

2 cups dried small red beans (e.g., anasazi or kidney)

4½ cups water, plus more for soaking

1 teaspoon reduced sodium vegetable broth base

One 14.5-ounce can fire-roasted diced tomatoes, no salt added, with liquid

2 tablespoons tomato paste

1 medium yellow onion, diced

2 medium sweet potatoes, diced

3 celery stalks, diced

2 medium garlic cloves, minced

1 teaspoon smoked paprika

1 teaspoon chili powder

1 teaspoon cumin

1 teaspoon liquid smoke

- 1 Cover the beans with water and soak overnight.
- 2 Drain the beans and add to a large pot with the 4½ cups of water and the broth base. Bring to a boil, covered, over medium-high heat, then reduce the heat to medium and simmer for 20 minutes.
- 3 Add the tomatoes, tomato paste, onion, sweet potatoes, celery, garlic, paprika, chili powder, cumin, and liquid smoke and stir well.
- 4 Cover and cook for an additional 40 to 45 minutes, stirring occasionally, until the sweet potatoes are tender yet firm and the beans are tender. Add water as needed to replace moisture lost to evaporation, although the consistency should be thick.