

Sweet Potato Chili

- 2 sweet potatoes, scrubbed not peeled, diced
- 1 large red onion, chopped
- 3 stalks celery
- 3-4 tablespoon olive oil
- 3 cloves garlic
- 1 heaping tablespoon chili powder
- 1/2 heaping tablespoon cocoa powder
- 1/2 tablespoon whole cumin seed
- 1/2 small can tomato paste
- 1/2 tsp red pepper flakes
- 2/3 cup bulgur
- 2 cans dark red kidney beans, rinsed
- Salt
- Lime wedges

In a small pot, boil water with 1 tsp salt. When boiling, put in sweet potatoes and boil on high until pierceable with a fork. Remove with slotted spoon, set aside.

Heat oil in large pot. When hot, add cumin seed and wait about 1 min. Add onion and 1 tsp salt, sauté until onion almost translucent. Add celery, chili powder, cocoa, continue cooking until fairly soft and fragrant. Add beans, tomato paste, red pepper flakes, and about 3 cups water. Bring to a boil, add potatoes. After 10 min, add the bulgur and 1 1/2 tsp salt, reduce heat to medium. Allow to cook until water is absorbed and chili thickens. May stick, so reduce heat and watch.

When served, squeeze some lime juice to taste, stir.

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