

Vegan Sweet Potato and Black Bean Chili

Serves 2

Prep Time

20 min

Ingredients

1. 1/4 cup raw cashews
2. 1/4 cup coconut milk
3. 2 1/2 teaspoons chili powder
4. 1 clove garlic, finely chopped
5. 1 tablespoon coconut oil
6. 1/2 cup sweet onions, diced
7. 1 can black beans, drained
8. 1 (28 ounce) can organic fire-roasted crushed tomatoes
9. 1 large sweet potato, diced
10. 1 teaspoon garlic powder
11. 1 teaspoon cumin powder
12. 1/2 avocado
13. 2 tablespoons cilantro
14. salt to taste
15. jalapeno

Instructions

1. In a hi-speed blender, blend cashews, coconut milk, and 1/2 tsp. chili powder until creamy. Spoon into a bowl and set aside.
2. In a large pot, heat coconut oil over medium heat. Cook onions just until browned. Add black beans, tomatoes, diced sweet potato, garlic powder, cumin powder. Salt to taste.
3. Cover and bring to a boil. Turn to low and simmer until sweet potatoes are tender, about 12 minutes.
4. Serve topped with spicy cashew cream, avocados, and cilantro.

