

Fabulous Fall Slow Cooker Chili



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Ingredients:

- 1 Red Bell Pepper (seeded and diced)
- 1 Yellow Bell Pepper (seeded and diced)
- 2 Large Sweet Potatoes, cleaned and chopped
- 2 Garlic Cloves, minced
- 1 Large Yellow Onion, chopped
- 1 Jalapeno (seeded and diced)
- 2- 15 ounce cans of Black Beans (rinsed and drained)
- 1 -15 ounce can of Northern Beans (rinsed and drained)
- 1- 15 ounce can Kidney Beans (rinsed and drained)
- 2- 15 ounce cans of Petite Diced Tomatoes (for extra spice use the one's that have chili's in them)
- 1- 28 ounce can of Crushed Tomatoes
- 2 Tablespoons of Tomato Paste
- 2 Tablespoons of BBQ Sauce
- 1 Tablespoon of Pure Maple Syrup (optional- but this cuts the acid of all the tomatoes)
- 3 cups of Vegetable Broth
- 2 Tablespoons of Cumin
- 1 Tablespoon of Chili Powder
- 1 Tablespoon of Coriander
- 2 teaspoons of Smoked Paprika
- Salt and Pepper to Taste



Directions:

- Put all of the above ingredients into your slow cooker and mix them up really well. This cooks on LOW for 8 hours- prepare for how delicious your house is going to smell!
- Note: This makes quite a bit of chili! Consider making a half recipe.



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Recipe found at
<http://brookebrennanwellness.com/recipe-fabulous-fall-slow-cooker-chili/>