

BLACK BEAN & CHIPOTLE CHOWDER (6 quarts)

2 tsps vegetable oil
4 onions, diced
6 carrots, diced
8 celery stalks, diced
6 garlic cloves, crushed
2 jalapeno peppers, seeded and finely chopped
2 Tbsps unsweetened cocoa powder
2 Tbsps chipotle powder (can substitute smoked paprika)
2 tsps cumin
6 medium sweet potatoes, peeled and diced
2 lbs fresh tomatoes, diced
9 cups vegetable stock
4-15 oz cans black beans, drained and rinsed
Zest and juice of 1 lime
2 tsps salt, to taste
Cayenne pepper, to taste

Heat oil in pot and add onions, carrots, and celery. Saute 5 mins.

Stir in garlic, jalapeno, cocoa, chipotle (or smoked paprika), and cumin. Cook, stirring occasionally, 3 mins.

Add sweet potatoes. Mix well. Cook 3 mins.

Add tomatoes and stock. Bring to boil. Reduce to simmer, cover and cook 25 mins until sweet potatoes are tender.

Add beans, lime zest and juice. Heat through.

Season with salt and red pepper to taste.