



Signature Chili

INGREDIENTS

- 1 yellow onion, diced**
- 3 bell peppers, diced**
- 2-4 garlic cloves, minced**
- 3 tablespoons chili powder**
- 1 tablespoon chipotle powder**
- 1 tablespoon ground cumin**
- 1 teaspoon ground cinnamon**
- 1 teaspoon cocoa powder**
- 1 teaspoon paprika**
- 1-2 teaspoons dried oregano**
- 3 15 oz. cans of beans, rinsed and drained**
- 3 15 oz. cans diced tomatoes**
- 1 6 oz. can tomato paste**
- 1 tablespoon WYW Date Powder**

TO SERVE

- baked potato**
- diced tomatoes**
- diced jalapeño**
- diced red onion**
- chopped cilantro**

METHOD

Add the onion, peppers, and garlic to a large pot and sauté over medium high heat, adding a little water along the way to keep from sticking.

Add the spices up to and including the oregano, and let it cook for another minute or two, continuing to add water as necessary.

Mix in the beans, canned tomatoes, tomato paste, and Date Powder. Bring to a boil, cover, reduce the heat to medium-low, and allow it to simmer for at least 20 minutes.

To serve, ladle a large helping into a bowl or on top of a baked potato and top with fresh tomatoes, jalapeños, red onion, and cilantro.