

Crispy Corn Chili

olive oil
1/3 cup minced garlic
1 sweet onion, chopped
2 jalapeno chiles, seeded and chopped
2 cooked sweet potatoes mashed
2 tablespoons chili powder
6 thick strip steaks cubed
1 tablespoon cumin
1/2 teaspoon cayenne pepper
1 (28 ounce) can spiced diced tomatoes

HERE'S WHAT YOU'LL NEED

1 tablespoon unsweetened cocoa powder
1 teaspoon ground cinnamon
2 teaspoons brown sugar
1 teaspoon freshly ground black pepper
2 tablespoons salt
1 (15 ounce) can Great Northern Beans, rinsed and drained
1 (15 ounce) can black beans, rinsed and drained
1-1/2 cups vegetable broth

LET'S GET STARTED

1. Heat oil in a large pot over medium high heat. Add the onion and peppers and turn in the hot oil until softened. Add garlic and mix in tomato paste.
2. Add broth, beans, and tomatoes. Mix in spices thoroughly and reduce to medium heat.
3. Cover and simmer for 15 to 20 minutes or until it has thickened to desired consistency.
4. As your chili cooks, preheat the oven to 350 degrees.
5. Heat oil for topping over medium high heat in a medium saucepan. Add the peppers and cook until softened, about 3 to 5 minutes.
6. Add broth to the peppers and bring to a boil. Stir in corn grits or polenta. Continue to stir until thickened. Remove from heat. Allow the corn to cool for about 5 to 10 minutes.
7. Transfer chili to 9 x 13 baking dish or portion into individual oven safe dishes. Crumble corn topping over each chili.
8. Bake for 15 minutes. Then broil for 3 to 4 minutes or until topping begins to brown.
9. Serve with avocado, cheese and sour cream.

RECIPE BROUGHT TO YOU BY THEMOSTCOLORFULONE..

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