

Judi's Recipe Club



Spicy Sriracha Black Bean and Butternut Squash Chili

We make many chili recipes in our kitchen and I've got to tell you this one moved to the top of the list. It's hearty and delicious!

Cooking Instructions

Heat oil in heavy bottomed large pot over medium heat. Add onions and sauté until tender and golden, about 10 minutes. Add garlic and cook another minute, or until garlic is fragrant. Add squash; stir; and cook for 4 minutes, stirring occasionally. Stir in chili powder and cumin; cook for 2 minutes. Stir in sriracha, kale, beans, broth, tomatoes, and salt; increase heat to medium-high and bring to boil. Reduce heat and simmer, uncovered, for 45 minutes. Season with additional salt and pepper as needed. Ladle chili into bowls, top with avocado and sour cream (if using), and serve.

Our Notes

We had an acorn and kabocha squash on hand so the butternut squash was substituted. We also had a few end-cuts of yams we threw in.

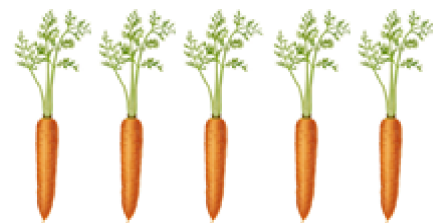
We also used 2 1/2 Cups of canned crushed tomatoes in place of the tomatoes listed in the ingredients.

Original Recipe:
bakerbynature.com

Ingredients

3 Tbsp olive oil
1 large red onion - *chopped*
1 large white onion - *chopped*
8 garlic cloves - *minced*
2 1/2 cups butternut squash - *peeled and cut into 1/2-inch pieces*
2 Tbsp chili powder
2 1/2 tsp ground cumin
2 Tbsp sriracha hot sauce
2 cups kale - *thick ribs removed and chopped*
3 15-ounce cans black beans - *rinsed, drained*
2 1/2 cups vegetable broth
1 1/2 cups crushed tomatoes
1 cup diced tomatoes
2 tsp salt
Avocado slices, for serving (optional)
Sour cream, for serving (optional)

Our Rating ...



21 day
FIX Container Count

This recipe make 8 servings each serving contains

1 Yellow Container
(*squash*)
1 Red or 1 Yellow Container
(*beans*)
2 Green Container
2 Tsp