

# Crock Pot Sweet Potato Chili

**Source:** [chocolatecoveredkatie.com](http://chocolatecoveredkatie.com)

**Cook**      **Total**  
3 hr 20 min    3 hr 20 min

**Yield:** 12 cups

**Serving:** 12

## Ingredients

24 oz **sweet potato** *cubed small (4 medium)*

2 cups **diced onion**

$\frac{3}{4}$  cup **cubed zucchini** *or carrot*

2 cans (**32oz total**) **beans** *drained and rinsed*

2 cans (**28oz total**) **diced tomatoes**

**optional 1 tbsp olive oil**

1 cup **water**

2 tsp **orange zest**

1 tsp **salt**

1  $\frac{1}{2}$  tbsp **chili powder**

1 tsp **ground cumin**

## Directions

Grease your slow cooker, and place the sweet potatoes in the bottom. Stir in all other ingredients, then cover and turn the slow cooker on high. Cook 20 minutes, then stir and turn the slow cooker to low. Cook 3 hours or until sweet potatoes are soft and chili is flavorful. If your machine has a warm setting, use this setting until ready to serve.

