

Black Bean Butternut Squash Chili - slow cooker style!

(Serves 6)

INGREDIENTS:

1 medium onion, chopped
4 garlic cloves
1 1/2 tablespoons chili powder
1 1/2 tablespoons ground cumin
2 teaspoons unsweetened cocoa powder
1/4 teaspoon cinnamon
1 bag frozen riced cauliflower
1 bag frozen corn
2 (14 oz) cans diced tomatoes
2 (15.5 oz) cans black beans
1 package of frozen butternut squash (whole block, or diced) (you can also use 1 fresh)
1 cup vegetable broth
salt & pepper to taste

INSTRUCTIONS:

Combine all ingredients in a slow cooker. Turn slow cooker on high for 3-4 hours or low for 6-8 hours. Serve with corn tortilla chips & chopped cilantro.