

Slow-Cooker Spicy Pork Chili with Black-Eyed Peas

SERVES Serves 6

Why This Recipe Works

For a slow-cooker chili that was both healthy and out of the ordinary, we looked for a way to pair sweet potatoes with a Southern staple: earthy black-eyed peas. A spicy, smoky flavor profile seemed like a natural fit for these ingredients, and we added country-style pork ribs, which are lean and become meltingly tender in the slow cooker. A hefty dose of bold aromatics, including chili powder and chipotle chile, ensured that this chili made a statement. And to preserve the bright color and flavor of the chunks of sweet potato, we wrapped them in an insulating foil packet. Stirring in the cilantro at the last minute maintained its color and fresh flavor. Serve with your favorite chili garnishes.



Gather Your Ingredients

- 2 onions, chopped fine
- 6 garlic cloves, minced
- 2 tablespoons chili powder
- 2 tablespoons tomato paste
- 2 teaspoons canola oil

Before You Begin

- * Serve with your favorite chili garnishes.

Instructions

1. Microwave onions, garlic, chili powder, tomato paste, oil, and chipotle in bowl, stirring occasionally, until onions are softened, about 5 minutes; transfer to slow cooker.

- 1½** teaspoons minced canned chipotle chile in adobo sauce
 - 3** (15-ounce) cans black-eyed peas, rinsed
 - 3** cups chicken broth
 - Salt and pepper
 - 1½** pounds boneless country-style pork ribs, trimmed of all visible fat and cut into 1 1/2-inch pieces
 - 1½** pounds sweet potatoes, peeled and cut into 1/2-inch pieces
 - 2** tablespoons minced fresh cilantro
- 2.** Process one-third of peas and 1 cup broth in blender until smooth, about 30 seconds; transfer to slow cooker. Stir in remaining peas, remaining 2 cups broth, and 1/2 teaspoon salt, then stir in pork. Wrap potatoes in foil packet; lay packet on top of stew. Cover and cook until pork is tender, 6 to 8 hours on low or 4 to 6 hours on high.
 - 3.** Transfer foil packet to plate. Carefully open packet (watch for steam) and stir potatoes with any accumulated juice into chili. Stir in cilantro and season with salt and pepper to taste. Serve.