

## **Black Bean Chili with Orange and Cumin**

Bon Appétit | January 2009

*Flavor Profile: Latin American*

*Serves 4*

### **Ingredients:**

- 2 oranges
- 2 tablespoons olive oil
- 2 cups chopped onions
- 4 garlic cloves, pressed
- 4 teaspoons chili powder
- 4 teaspoons ground cumin
- 2 teaspoons cinnamon – *Ms. Rosie's special touch – use cocoa powder instead!*
- 3 15.5-ounce cans seasoned black beans, drained
- 2 14.5-ounce cans diced tomatoes in juice
- Hot pepper sauce
- Sour cream or plain yogurt
- Chopped fresh cilantro

### **Directions:**

Grate enough orange peel to measure 1 1/2 teaspoons. Juice oranges.

Heat oil in heavy large saucepan over medium-high heat.

Add onions; sauté 5 minutes.

Mix in garlic and spices. Add beans, tomatoes, and half of orange juice.

Simmer over medium heat until heated through and flavors blend, stirring often, about 15 minutes.

Mix in orange peel and remaining orange juice. Season to taste with hot sauce, salt, and pepper.

Ladle chili into bowls. Top with sour cream and cilantro.

Pass extra hot sauce alongside.

*Nutritional info not available at this time.*

