

Hi Everyone,

This is my semi-complicated “award winning”: **Sweet Potato Chili Lime Cornbread Casserole**. Basically it’s a sweet potato chili with a cornbread topping that’s all baked together. It’s like a chicken pot pie but with chili and a cornbread topper. You could use my recipe below or simplify it for SFAs and sites who want to make a slightly easier option J (see asterisks at the bottom). Garnishes are extra but fun regardless.

Recipe Name: **Sweet Potato Chili Lime Cornbread Casserole**

Serving size: One large dutch oven casserole dish (serves ~8-12)

Directions:

Cornbread*:

1 cup flour
1 cup cornmeal
1 tbsp baking powder
1 cups half and half
.5 tsp salt
1/2 cup butter, melted
1 egg
1 cup shredded cheddar cheese
3 poblano peppers, roasted (can substitute one small can)
1 jalapeno pepper, seeds removed.
1 can corn
2 tbsp sugar

Chili**:

1 pound ground beef sirloin
1/4 cup pork sausage
1 can black beans
1 28 ounce can San Marzano Tomatoes
3 poblano peppers, roasted (can substitute one small can)
1 sweet potato, diced and roasted
4 cloves of garlic
1 medium onion
Juice of 1/2 lime
~2 tbsp cumin
~1-2 tbsp chili powder
Salt and Black pepper to taste

Garnish:

Half a lime, sliced
1/8 cup chopped chives
1/2 bunch of parsley, chopped

1 avocado, thinly sliced

Step 1: Roast peppers and sweet potatoes

Cube sweet potatoes, and toss with olive oil, salt, and chili powder. Roast in the oven at 425 for 25 minutes. Remove sweet potatoes from pan and roast whole chili peppers until outer skin is blacked and dark, around 25 minutes. No need to turn. Add chili peppers to a brown bag and allow to cool. Remove outer skins of peppers, seeds, and dice.

Step 2: Make Chili

While peppers are cooking, cook onions until translucent in a large Dutch oven on medium-high heat. Add beef and ground pork and sauté until just cooked, stirring and breaking up any large chunks as they form. Add garlic and stir in, then add canned tomatoes, black beans, and roasted peppers. Add in cumin, chili powder, and salt and pepper, to taste. Stir to incorporate and allow mixture to come to a gentle simmer then reduce heat to medium-low and simmer until most of the liquid has cooked off. Remove from heat and stir in juice from half a lime.

Step 3: Make Cornbread Mixture

Reduce oven temperature to 350, then make the cornbread mixture. In a mixing bowl, mix flour, cornmeal, baking powder and salt. Melt butter. In a separate bowl, mix half and half, 3/4 cup shredded cheese, corn, assorted diced peppers, sugar, and egg.

Dice roasted peppers and slice jalapeño pepper, reserving several slices for adding to the top of the cornbread before baking. Finely dice the remainder of the jalapeño and add it to the wet ingredients. Mix butter, dry ingredients and wet ingredients until just combined.

Step 4: Assemble

Rub butter along the sides of the Dutch oven or sheet pan on the exposed edges of the pan above the chili. Spread the cornbread mixture on top of the chili, making sure it reaches the edges of the pan. Try to avoid incorporating the chili into the cornbread as you are spreading it.

Spread thinly sliced jalapeños on top of the cornbread and sprinkle with the remainder of the cheese.

Add Dutch oven to the oven and bake for 35-40 minutes, until the top of the cornbread is browned and a toothpick runs clean through the cornbread at the center of the casserole.

Garnish and serve with sliced avocados, slices of lime, parsley, and chives.

*(optional: sub boxed cornmeal or favorite cornbread recipe)

**sub your favorite chili recipe