



Sparkle Kitchen

Butternut Squash Chili

Ingredients

- ½ medium-sized butternut squash (about 3 ½ cups), cut into 1-inch cubes
- 2 10-ounce cans “Ro-Tel” original tomatoes and chilies (un-drained)
- 2 cups canned tomatoes (un-drained)
- ¾ cup chopped bell peppers
- 15-ounce can kidney beans
- 15-ounce can black beans
- 15-ounce can chickpeas
- 1 packet William's chili seasoning
- 4 cups chicken stock
- Your favorite chili toppings (we like, cheese, tortilla chips, avocado, and Greek yogurt)

Directions

Put all of the ingredients except the chicken stock into a large dutch oven or crockpot. Give everything a good stir to evenly distribute the spices, then add the stock. Again, give everything a good stir.

If you're using a crockpot, set it to high. For the dutch oven, put it over medium-low heat on the stove. In both cases, let the chili gently simmer for about an hour and a half, or until it starts to thicken just a little and make your house smell amazing.

Ladle out big bowlfuls, and serve with your favorite chili toppings.

Enjoy!