Ingredients

- 2 (15 oz.) cans Pinto Beans, drained
- 1 cup corn kernels, canned, frozen or fresh
- 1 chipotle pepper in adobo sauce, chopped (different heats with the dif. brands for peppers, check the heat before adding to your recipe and decide on what you like)
- 1 (6 oz.) can tomato paste
- ¾ cup Chili Sauce
- 1 Tablespoon Unsweetened Cocoa Powder
- 1 teaspoon Ground Cumin
- ½ teaspoon Ground Cinnamon
- ½ teaspoon salt

Directions

1. Put everything in the crockpot.
2. Cook on low 3 to 4 hours or on high 1 1/2 to 2 hours.
3. Spread quite a bit on your favorite taco shells, hard or soft.
4. Top with lettuce (I used sliced romaine).
5. You can also add fresh tomatoes.
6. I am a sucker for avocado and lime.
7. Serve with some beans and rice if you like.