

CHILI CHEESE WITH CORN CHIPS (WGR)

MEAL COMPONENT CONTRIBUTION:

3 oz. eq. meat/meat alternate, 1 oz. eq. whole grain, 1/8 cup red/orange vegetable, 1/8 cup other vegetable

NUMBER OF PORTIONS: 80 **SIZE OF PORTION:** ½ cup of chili and 1 ounce of corn chips

RECIPE HACCP PROCESS: #2 - Same day service



MEAT/MEAT ALTERNATE : WHOLE GRAINS : VEGETABLES
(RED/ORANGE) : VEGETABLES (OTHER)

INGREDIENT	MEASURE (FOR 80 SERVINGS)
Beef, Gound, 80/20, #1001	14 pounds
Onions, Frozen, Diced, #1610	2 1/3 cups + 1 tablespoon
Peppers, Green, Diced, Frozen, #1613	3 1/2 cups + 1 1/2 tablespoons
Cumin Seed, Ground, #2706	2 1/4 teaspoons
Spice Blend MS, Southwest, No Salt, #2735	3/4 cup + 2 teaspoons
Sauce, Tomato, #10 Can, #2826	1 quart + 3 3/4 cups
Water, Municipal, Mississippi	2 quarts
Tomatoes, Crushed, #10 Can, #2827	1 quart + 3 3/4 cups
Chili Powder, #2703	1/3 cup + 1 tablespoon
Corn Chips, Bulk, #2124	5 pounds
Cheese, Cheddar, Low Fat, Shredded, USDA, #B027	5 pounds

DIRECTIONS

- If the beef, onions, and peppers are frozen, thaw them in the refrigerator. Drain the onions and pepper thoroughly on the day of assembly.
CCP: Hold under refrigeration (41 degrees F. or lower) until ready for assembly.
- Brown the ground meat and then drain it. Press the draining beef to remove excess fat. After draining the ground beef, continue cooking it.
- Add the onions and the peppers and sauté them until they are tender.
- Mix in the cumin, Southwest Spice Blend, and chili powder and continue to it cook for 5 minutes.
- Stir in the tomato sauce, water and crushed tomatoes.
- Reduce the heat to a simmer, and cook for 30-40 minutes, until the mixture is thickened.
CCP: Heat to 155 degrees F or higher for 15 seconds at the completion of the cooking process.
- Weigh 1 ounce of corn chips to determine serving size.
- Weigh 1 ounce of grated cheese to determine serving size.
- Portion 1 ounce of corn chips in a container. Use a #8 scoop or a 4 ounce spoodle to portion ½ cup of chili over the chips. Then top with 1 ounce grated cheese per serving. Each portion provides 3 oz. eq. meat/meat alternate, 1 oz. eq. whole grain, 1/8 cup red/orange vegetable, and 1/8 cup other vegetable.
CCP: Hold and maintain product at a minimum temperature of 135 degrees F or higher. Check temperature every 30 minutes. Leftovers should be covered, labeled, and dated. Quick chill within 2 hours to 70 degrees F or lower and from 70 to 41 degrees F or lower within an additional 4 hours.
CCP: For unassembled leftovers, quick chill within 2 hours to 70 degrees F or lower and from 70 to 41 degrees F within an additional 2 hours.

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PRODUCTION NOTES

Use USDA Foods products when available.

Refer to USDA FNS Food Buying Guide for School Meal Programs for quantities to purchase if recipe is altered.

If changes are made in ingredients, check crediting information and re-calculate the nutrition analysis.

"Culinary Techniques for Healthy School Meals: Preparing Meats" provides seasoning and serving ideas for meats.

MISCELLANEOUS NOTES

Yield: 100 servings is about 4 gallons and 3 quarts.

NUTRIENTS PER SERVING

Calories	407	Dietary Fiber	3.10 g	Sodium	568.00 mg	Sat. Fat	9.99 g
Carbohydrates	20.85 g	Protein	20.70 g	Total Fat	27.98 g	Trans Fat	0.00 g