

# CHEESY BREADSTICK WITH CHILI - BRIGGS

## MEAL COMPONENT CONTRIBUTION:

3 oz. eq. meat/meat alternate, 1 oz. eq. whole grain

**NUMBER OF PORTIONS:** 100 **SIZE OF PORTION:** ½ cup of chili and  
1 breadstick

**RECIPE HACCP PROCESS:** #2 - Same day service



MEAT/MEAT ALTERNATE : WHOLE GRAINS

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Beef, Gound, 80/20, #1001	17 pounds + 8 ounces
Onions, Frozen, Diced, #1610	3 1/2 cups
Peppers, Green, Diced, Frozen, #1613	1 quart + 1/2 cup
Bread Mozzarella Cheese Stick, WGR, #1101	100 breadsticks
Spice Blend MS, Southwest, No Salt, #2735	1 cup
Cumin Seed, Ground, #2706	1 tablespoon
Chili Powder, #2703	1/2 cup
Sauce, Tomato, #10 Can, #2826	2 quarts + 1 3/4 cups
Water, Municipal, Mississippi	2 quarts + 2 cups
Tomatoes, Crushed, #10 Can, #2827	2 quarts + 1 3/4 cups

## DIRECTIONS

- Thaw ground beef, onions, and green peppers in the refrigerator overnight. Drain onions and green peppers thoroughly on day of assembly.  
CCP: Hold under refrigeration (41 degrees F or lower) until ready for service.
- Bake the breadsticks according to the package and/or case directions.  
CCP: Heat to 135 degrees F or higher for at least 15 seconds at the completion of the cooking process. If manufacturer instructions on package or case have a higher temperature, follow those recommendations.
- Cover the breadsticks and hold them in the warmer until service.  
CCP: Cover and hold for service at 135 degrees F or higher.
- 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 Southwest Spice Blend, cumin, and chili powder and continue to cook for 5 minutes.
- Stir in the tomato sauce, water, and crushed tomatoes.  
Then bring it to a boil.
- 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.
- Cover the chili and place it in the warmer until service.  
CCP: Cover and hold for service at 135 degrees F or higher.

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## DIRECTIONS

10. Portion  $\frac{1}{2}$  cup of chili with a 4-ounce ladle or 4-ounce spoodle and serve with 1 breadstick. Each portion provides 3 oz. eq. of meat/meat alternate and 1 o.z. eq. whole grain.

Variation: Chili with Beans (MRS 130) may also be used. If the recipe is altered, the nutrient analysis and meal pattern components must be recalculated.

CCP: Hold and maintain the 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.

## PRODUCTION NOTES

Thaw ground beef, onions, and green peppers in refrigerator overnight. Drain onions and green pepper thoroughly on day of assembly.

## PURCHASING GUIDE

-Refer to USDA FNS Food Buying Guide for School Meal Programs and/or the item's product formulation statement for quantities to purchase if the recipe is altered.

Use USDA Foods products when available.

## MISCELLANEOUS NOTES

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

Variation: use with Chili con Carne with Beans, MRS130. If you use MRS 130, it will require a new nutritional analysis.

## NUTRIENTS PER SERVING

Calories	317	Dietary Fiber	2.16 g	Sodium	415.00 mg	Sat. Fat	7.47 g
Carbohydrates	19.70 g	Protein	20.49 g	Total Fat	17.33 g	Trans Fat	0.00 g