

WALKING CHILI AND CORN CHIP PIE (WGR)

MEAL COMPONENT CONTRIBUTION:

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

NUMBER OF PORTIONS: 100 **SIZE OF PORTION:** See Step 9 for instructions

RECIPE HACCP PROCESS: #2 - Same day service



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

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
Cumin Seed, Ground, #2706	1 tablespoon
Spice Blend MS, Southwest, No Salt, #2735	1 cup
Chili Powder, #2703	1/2 cup
Sauce, Tomato, #10 Can, #2826	2 quarts + 1 3/4 cups
Water, Municipal, Mississippi	2 1/2 quarts
Tomatoes, Crushed, #10 Can, #2827	2 quarts + 1 3/4 cups
Chips, Corn, 2 Ounce Bag, #2127	100 bags
Cheese, Cheddar, Low Fat, Shredded, USDA, #B027	6 pounds + 4 ounces

DIRECTIONS

- Thaw the ground beef, onions, and green peppers in the refrigerator. Drain the onions and green peppers thoroughly before adding them to the recipe.
CCP: Hold under refrigeration (41 degrees F or lower) until ready for service.
- Brown the ground beef and drain it. Press draining beef to remove excess fat.
After draining the ground beef, continue cooking it.
- Add the onions and peppers to the ground beef and sauté them until the onions and peppers are tender.
- Mix in the cumin, Southwest Spice Blend, and chili powder into the beef mixture. Cook the mixture for 5 minutes.
- Stir in the tomato sauce, water, and crushed tomatoes. Bring the mixture to a boil. Then reduce it to a simmer, and cook for 30-40 minutes until the mixture is thickened and the desired temperature is reached.
CCP: Heat to 155 degrees F or higher for 17 seconds at the completion of the cooking process. If manufacturer instructions on the package or case have a higher temperature, follow those recommendations.
- Transfer the chili to steamtable pans. Cover and hold in the warmer until ready for service.
CCP: Cover and hold for service at 135 degrees F or higher.
- Open the bags of corn chips. Set them aside for service.
- Weigh one ounce of cheese to determine the portion size. Portion one ounce of cheese in containers. Cover the cheese and hold it for service.
CCP: Hold under refrigeration (41 degrees F or lower) until ready for service.

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DIRECTIONS

9. On the serving line, use a #8 scoop or a 4 ounce spoodle to portion $\frac{1}{2}$ cup of chili over the chips in each bag. Serve preportioned meat and chips, and 1 ounce of cheese on the side. Instruct students to add cheese on top of the chili. Each portion provides 3 oz. eq. meat/meat alternate, 2 oz. eq. whole grain, $\frac{1}{8}$ cup red/orange vegetable, and $\frac{1}{8}$ cup other vegetable.

CCP: Hold and maintain chili at a minimum temperature of 135 degrees F or higher. Check temperature every 30 minutes. Unassembled 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. Any assembled products should be discarded.

PRODUCTION NOTES

- Thaw the ground beef, onions, and peppers in the refrigerator overnight. Thoroughly drain thawed onions and green peppers.
- Refer to the 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.
- If changes are made in ingredients, check the crediting information and re-calculate the nutrition analysis.

MISCELLANEOUS NOTES

Use USDA Foods or Department of Defense (DoD) products when available.

NUTRIENTS PER SERVING

Calories	493	Dietary Fiber	3.30 g	Sodium	640.00 mg	Sat. Fat	10.50 g
Carbohydrates	30.00 g	Protein	21.00 g	Total Fat	33.00 g	Trans Fat	0.00 g