

# WALKING CHILI AND CORN CHIP PIE W/BC (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 10 for instructions

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



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

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Pan Release Spray, Vegetable Oil, #2514	10 second spray
Onions, Frozen, Diced, #1610	3 1/2 cups
Peppers, Green, Diced, Frozen, #1613	1 quart + 1/2 cup
Beef Crumbles, #100134	14 pounds + 8 ounces
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 frozen beef crumbles, onions, and green peppers in the refrigerator. Drain onions and green peppers thoroughly before adding them to the recipe.  
CCP: Hold under refrigeration (41 degrees F or lower) until ready for service.
- Spray a braising pan with food release spray.
- Add the onions and peppers to the braising pan. Sauté them for 5 minutes or until the vegetables are tender.
- Add the beef crumbles to the onions and green peppers. Cook the mixture for an additional 5 minutes. Do not use frozen beef crumbles in the recipe.
- Add the cumin, Southwest Spice Blend, and chili powder and cook the mixture for an additional 5 minutes.
- Stir in the tomato sauce, water, and crushed tomatoes to ground beef and vegetable mixture and mix well. Bring the mixture to a boil. Then reduce to a simmer. Cover the mixture and simmer it slowly, stirring occasionally until thickened, about 30-40 minutes.  
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.

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## DIRECTIONS

9. 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.

10. On the serving line, use a #8 scoop or a 4 ounce spoodle to portion ½ 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, 1/8 cup red/orange vegetable, and 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

- Use USDA food products when available.
- 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	480	Dietary Fiber	5.00 g	Sodium	821.00 mg	Sat. Fat	10.00 g
Carbohydrates	34.00 g	Protein	23.00 g	Total Fat	29.00 g	Trans Fat	0.00 g