

# WHITE CHICKEN CHILI-MERCHANTS

## MEAL COMPONENT CONTRIBUTION:

2 oz. eq. meat/meat alternate, ½ cup bean/pea/legume vegetable.

**NUMBER OF PORTIONS:** 100 **SIZE OF PORTION:** 1 cup

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



MEAT/MEAT ALTERNATE : VEGETABLES (BEANS/PEAS)

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Onions, Frozen, Diced, #1610	2 quarts + 2 cups
Chicken, Diced, Cooked, IQF, #1019	11 pounds
Beans, Great Northern White	6 #10 cans + 1 quart, drained
Broth, Chicken, Low Sodium, #2510	3 1/2 gallons
Garlic Powder, #2709	1/3 cup + 1 tablespoon
Cumin Seed, Ground, #2706	1/4 cup
Oregano, Crushed, Dry, #2715	1/4 cup
Pepper, Red or Cayenne, Ground, #2719	1 teaspoon
Cornstarch, #2005	1 cup
Water, Municipal, Mississippi	2 1/3 cups
Cheese, Mozzarella, Shredded, #1307	3 pounds + 2 ounces

## DIRECTIONS

- Thaw frozen onions and diced chicken in the refrigerator overnight. Drain thoroughly on day of assembly.  
CCP: Hold under refrigeration (41 degrees F or lower) until ready for service.
- Drain and rinse the beans.
- Combine the beans, broth, garlic powder and the onions in a braising pan, steam jacketed kettle, or large stock pot.
- Add the cumin, oregano, cayenne pepper and chicken to the bean mixture and mix it well to combine. Cover the soup and simmer for 1 hour, stirring frequently.
- Combine the cornstarch and water. Use a whisk to gradually add the cornstarch and water to the bean mixture. Simmer until the soup is thickened and the desired temperature is reached.  
CCP: Heat to 135 degrees F or higher for at least 15 seconds at the completion of the cooking process. If the manufacturer instructions on the package or case have a higher temperature, follow those recommendations.
- Pour the White Chicken Chili into serving pans. Serve immediately or cover the soup and place in the warmer until ready for service.  
CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes.
- Measure ½ ounce of cheese to determine portion size.

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## DIRECTIONS

- Portion 1 cup of soup with 8-ounce spoodle or 8-ounce ladle in soup bowls. Top each bowl of soup with ½ ounce of grated cheese per serving. Each portion provides 2 oz. eq. of meat/meat alternate and ½ cup of bean/pea/legume 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

## PRODUCTION NOTES

Thaw frozen onions and diced chicken in the refrigerator overnight. Drain thoroughly on day of assembly.

## PURCHASING GUIDE

- Use USDA food products when available.
- 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.

## MISCELLANEOUS NOTES

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

## NUTRIENTS PER SERVING

Calories	286	Dietary Fiber	5.31 g	Sodium	864.00 mg	Sat. Fat	2.92 g
Carbohydrates	32.35 g	Protein	22.54 g	Total Fat	7.02 g	Trans Fat	0.00 g

## ILLUSTRATED PRESENTATION OF WHITE CHICKEN CHILI-MERCHANTS



Combining beans, broth, chicken, spices, and onion in a kettle or large stock pot.



Portioning 1 cup of soup.