

WHITE CHICKEN CHILI

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)
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
Onions, Frozen, Diced, #1610	2 quarts + 2 cups
Cumin Seed, Ground, #2706	1/4 cup
Oregano, Crushed, Dry, #2715	1/4 cup
Pepper, Red or Cayenne, Ground, #2719	1 teaspoon
Chicken, Diced, Cooked, IQF, #1019	10 pounds + 2 ounces
Cornstarch, #2005	1 cup
Water, Municipal, Mississippi	2 1/3 cups
Cheese, Mozzarella, Shredded, #1307	3 pounds + 2 ounces

DIRECTIONS

1. Drain and rinse the beans.
2. Combine the beans, broth, garlic powder and the onions in a in a braising pan, steam jacketed kettle, or large stock pot.
3. 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.
4. 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.
5. 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.
6. Measure ½ ounce of cheese to determine portion size.
7. 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

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PRODUCTION NOTES

Use USDA Foods products when available.

"Culinary Techniques for Healthy School Meal" provides seasoning and serving ideas for poultry.

MISCELLANEOUS NOTES

Yield: 64 servings makes about 16 quarts

NUTRIENTS PER SERVING

Calories	270	Dietary Fiber	6.36 g	Sodium	561.65 mg	Sat. Fat	1.75 g
Carbohydrates	33.27 g	Protein	24.66 g	Total Fat	3.76 g	Trans Fat	0.00 g

ILLUSTRATED PRESENTATION OF WHITE CHICKEN CHILI

1.



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

2.



Portioning 1 cup of soup.