White Chicken Chili (818)

(White Chicken Chili MC818)

Meat/Meat Alternate-Vegetable

Source: MS Cycles

Ingredients	*64* Servings		*128* Servings		For ___ Servings	Directions
	Weight	Measure	Weight	Measure		
Dry Great Northern Beans		4 No. 10 cans		8 No. 10 cans		1. Rinse and drain.
Chicken Stock		2 gal 1 qt.		4½ gal.		2. Combine beans, chicken stock, garlic powder, and half of the onions in a kettle or large stock pot.
Garlic Powder		¼ cup 1 Tbsp		½ cup 2 Tbsp		
Fresh Onions, Diced		2 qt 2 cup.		1¼ gal.		
Oil		¼ cup.		½ cup.		3. Add cumin, oregano, cayenne pepper, chicken, cornstarch, and water. Mix well and add to beans.
Ground Cumin		3 Tbsp.		1/3 cup 2 tsp.		4. Cover and simmer for 1 hour.
Ground Oregano		2 Tbsp 2 tsp		1/3 cup.		
Cayenne Pepper		1 tsp.		2 tsp.		*CCP: Internal temperature of product must register 165°F for 15 seconds at completion of cooking process.*
Chicken, Cooked & Diced	5 lb 5 oz.		10 lb 10 oz.			
Cornstarch		¾ cup.		1½ cup.		
Water		1½ cup.		3 cups.		
Mozzarella Cheese, Shredded	1 lb 12 oz.		3 lb 8 oz.			5. Serve 1 cup in soup bowls topped with ½ oz shredded cheese. *CCP: Hold and maintain product at a minimum temperature of 135°F. Check temperature every 30 minutes. Refrigerate any leftovers. Leftovers should be covered, labeled, and dated.*

Serving: 1 cup provides 2 oz meat/meat alternate and ½ cup vegetable.

Yield: 64 servings: 4 gallons
128 servings: 8 gallons

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White Chicken Chili (Continued)

Nutrients Per Serving:
***Denotes Missing Nutrient Values**

Calories	356		Iron	4.79	Mg	Protein	30.38	G	Percent ⇒	Protein	34.13%
Cholesterol	38	Mg	Calcium	231.76	Mg	Carbohydrates	45.07	G	Of ⇒	Carbohydrates	50.63%
Sodium	1340	Mg	Vitamin A	26	RE	Total Fat	6.68	G	Calories ⇒	Total Fat	16.88%
Dietary Fiber	13.79	G	Vitamin C	4.30	Mg	Saturated Fat	2.40	G	From ⇒	Saturated Fat	6.06%

Production Notes:

Serving Notes:

Purchasing Guide:
Use commodity products when available

Miscellaneous Notes: