



267 White Chicken Chili

Category: Lunch Entree

Serves: 64 (1 cup)

HACCP Process: None



ALLERGENS	DIETARY RESTRICTIONS	RELIGIOUS RESTRICTIONS
Milk, Soybean Oil	None	None

PICKLIST
1 case of Beans, White Small, 1 case of Broth Chicken Reduced Sodium, 2 27 oz cans of Chili Peppers, Diced Green, 1 container of Garlic Powder, 4 half pints of Milk, White Fat Free (Darigold), 1 Gallon of Oil, Vegetable (USDA), 1 5# diced of Onions, 5# Bag (Ready-to-use), Diced, 1 18 oz cont of Pepper, Black, 1 14 oz container of Pepper, Cayenne, Ground, 1 5# tub of Sour Cream, Lite (5# tub)

#	INGREDIENTS	INSTRUCTIONS
1	4 x Ounce of Oil, Vegetable (USDA) 1 x 5# diced of Onions, 5# Bag (Ready-to-use), Diced 8 x Pound of Chicken Diced, Cooked, Frozen (USDA) 4 x TBSP of Garlic Powder	Heat oil in a large stock pot. Saute the onions in the oil until softened, then add the chicken and garlic powder. Control Measures: Wash Hands/ Replace Gloves
2	8 x Pound of Beans, White Small 3 x Quart and 2 x Cup of Broth Chicken Reduced Sodium 2 x Pound of Chili Peppers, Diced Green 2 x Tablespoon and 2 x Teaspoon of Cumin, Ground 5 x Teaspoon, Leaves of Oregano, Dried 1 x Tablespoon and 1 x Teaspoon of Pepper, Black 2 x Teaspoon of Pepper, Cayenne, Ground	Add the beans, chicken broth, green chilies, cumin, oregano, pepper, and cayenne pepper. Bring to a low boil. Reduce heat to a simmer and cook, partially covered for 30 minutes. Heat to 165° F or higher for at least 15 seconds. Hold for hot service at 135° F or higher. Control Measures: After Cook Temperature
3	4 x Pound of Sour Cream, Lite (5# tub) 4 x half pint of Milk, White Fat Free (Darigold)	Just before serving stir in the sour cream and milk. Serve 1 cup portions using an 8-ounce ladle or spoodle.

NOTES
Recipe makes 64 (1 cup) servings.
128 oz chicken/ 64 servings = 2 oz M/MA

NUTRIENT	1 CUP
Calories	193.0108 kcals
Saturated Fat	2.1431 g
Sodium	323.5638 mg
Total Carbohydrate	14.8812 g

¹ Nutrient components missing



SERVING SIZE	MEAL CONTRIBUTION
1 cup	2.000 oz Meats/Meat Alternates, 0.125 cups Vegetables, 0.125 cups Beans/Peas (Vegetables)



901535 Onions, 5# Bag (Ready-to-use), Diced

Category: Vegetables and Vegetable Products

Serves: 1 (5# diced)

HACCP Process: None



ALLERGENS	DIETARY RESTRICTIONS	RELIGIOUS RESTRICTIONS
None	None	None

#	INGREDIENTS	INSTRUCTIONS
1	28 3/8 x 1/2 cup diced of Onions, 5# Bag (Ready-to-use), Diced	

NOTES
FBG (Column 3 & 4) - 1# ready to use diced onions = 6.3 (1/2 cup) servings = .5 OTHER VEGETABLE

NUTRIENT	5# DICED
Calories	850.4858 kcals
Saturated Fat	0 g
Sodium	70.8738 mg
Total Carbohydrate	212.6214 g

¹ Nutrient components missing

SERVING SIZE	MEAL CONTRIBUTION
5# diced	



900027 Sour Cream, Lite (5# tub)

Category: Dairy and Egg Products

Serves: 4 (Pound)

HACCP Process: None



ALLERGENS	DIETARY RESTRICTIONS	RELIGIOUS RESTRICTIONS
Milk	None	None

#	INGREDIENTS	INSTRUCTIONS
1	1 quart 1 pint 1 cup 8 tablespoons 2 7/8 teaspoons of Sour Cream, Lite (5# tub)	

NUTRIENT	POUND
Calories	604.7899 kcals
Saturated Fat	30.2395 g
Sodium	453.5924 mg
Total Carbohydrate	30.2395 g

¹ Nutrient components missing

SERVING SIZE	MEAL CONTRIBUTION
Pound	



907740 Milk, White Fat Free

Category: Milk

Serves: 4 (half pint)

HACCP Process: None



ALLERGENS	DIETARY RESTRICTIONS	RELIGIOUS RESTRICTIONS
Milk	None	None

#	INGREDIENTS	INSTRUCTIONS
1	4 x half pint of Milk, White Fat Free (Darigold)	

NOTES
FBG - 1 (8 oz) carton milk = 1 cup MILK

NUTRIENT	HALF PINT
Calories	89.9999 kcals
Saturated Fat	0 g
Sodium	129.9999 mg
Total Carbohydrate	12.9999 g

¹ Nutrient components missing

SERVING SIZE	MEAL CONTRIBUTION
half pint	