Recipe Name: Beef Chili File No:				
Grade Group (s): K-8, 9-12	HACCP Process		Recipe Adapted From:	
Number of Portions: 50	□#1 No Cook			
Portion Size: ½ cup		ve Same Day	On Wisconsin! Menu	La Da Caralla
Serving Utensil:	□#3 Includes Co	oling Step	On Wisconsin: Mena	Let's Cook
Servings per Pan:				WISCONSIN SCHOOL MEALS ROCK
Ingredients	Weight	Measure	Proced	
Onions, Dehydrated		1 Tbsp 1½ tsp	1. Add beef crumbles, dehyrated onion, ga	
Garlic, Dehydrated		1½ cup 2 Tbsp	chili powder, paprika, onion powder, and o	
Peppers, Bell, Green, Raw, Chopped		1½ cup 2 Tbsp	2. Stir in diced tomatoes, water, and tomato paste; mix well.	
Pepper, White, Ground		2 tsp	3. Bring to a boil, reduce the heat, cover, a	nd simmer; stirring occasionally
Beef Crumbles, Frozen, USDA #100134	7¼ lbs		until thickened, about 40 minutes.	
Chili Powder		3 Tbsp	4. Stir in beans, cover and continue to sim	mer, stirring occasionally.
Paprika		1 Tbsp	CCP: Heat to 155°For higherfor at least 1	5 seconds.
Onion Powder		1 Tbsp	5. Transfer into hotel pans and hot hold at	: 135°F or higher.
Cumin, Ground		⅓ cup		
Tomatoes, Diced, Canned, Undrained,		½ #10 can		
USDA #100329				
Water		2 qt 1 cup		
Tomato Paste, Canned, No Salt Added,		¼ #10 can		
USDA #100327				
Beans, Kidney, Canned, Low Sodium, Drained	,	½ #10 Can		
Rinsed, USDA # 100370				
Meal Component Contribution	Total Yield			
Meat/Meat Alternate: 2 oz eq We	Weight:		Equipment (if not specifie	d in procedures above):
Vegetable Subgroups Nu	Number of Pans:			
DG RO BPL Pai	Pan Size:			
½ cup Vo	Volume:			
S O A	Nutrition Analysis Based on Portion Size			
⅓ cup Cal	Calories: 187 kcal			
Fruit: Sat	Saturated Fat (g): 4.17g			
Grains: Sodium (mg): 323.25 mg		DG - dark green RO - red orang	ge BPL - bean, peas, legumes	
Based- USDA Food Buying Guide-RAW Calculated using NutriKids		S - starchy O - othe	er A - additional	

