



Recipe Name: Beef Chili

File No:

Recipe Adapted From:



On Wisconsin! Menu

Grade Group (s): K-8, 9-12	HACCP Process <input type="checkbox"/> #1 No Cook <input type="checkbox"/> #2 Cook & Serve Same Day <input type="checkbox"/> #3 Includes Cooling Step
Number of Portions: 50	
Portion Size: 1/2 cup	
Serving Utensil:	
Servings per Pan:	

Ingredients	Weight	Measure	Procedure
Onions, Dehydrated	7 1/4 lbs	1 Tbsp 1 1/2 tsp	1. Add beef crumbles, dehydrated onion, garlic. Green pepper, white pepper, chili powder, paprika, onion powder, and cumin. Cook for 5 minutes. 2. Stir in diced tomatoes, water, and tomato paste; mix well. 3. Bring to a boil, reduce the heat, cover, and simmer; stirring occasionally until thickened, about 40 minutes. 4. Stir in beans, cover and continue to simmer, stirring occasionally. CCP: Heat to 155°F for higher for at least 15 seconds.
Garlic, Dehydrated		1 1/2 cup 2 Tbsp	
Peppers, Bell, Green, Raw, Chopped		1 1/2 cup 2 Tbsp	
Pepper, White, Ground		2 tsp	
Beef Crumbles, Frozen, USDA #100134		3 Tbsp	
Chili Powder		1 Tbsp	5. Transfer into hotel pans and hot hold at 135°F or higher.
Paprika		1 Tbsp	
Onion Powder		1 Tbsp	
Cumin, Ground		1/4 cup	
Tomatoes, Diced, Canned, Undrained, USDA #100329		1/2 #10 can	
Water		2 qt 1 cup	
Tomato Paste, Canned, No Salt Added, USDA #100327		1/4 #10 can	
Beans, Kidney, Canned, Low Sodium, Drained, Rinsed, USDA # 100370		1/2 #10 Can	

Meal Component Contribution			Total Yield	
Meat/Meat Alternate: 2 oz eq			Weight:	
Vegetable Subgroups			Number of Pans:	
DG	RO	BPL	Pan Size:	
	1/4 cup		Volume:	
S	O	A	Nutrition Analysis Based on Portion Size	
		1/8 cup	Calories: 187 kcal	
Fruit:			Saturated Fat (g): 4.17g	
Grains:			Sodium (mg): 323.25 mg	
Based- USDA Food Buying Guide-RAW			Calculated using NutriKids	

Equipment (if not specified in procedures above):

DG - dark green RO - red orange BPL - bean, peas, legumes
 S - starchy O - other A - additional