



RECIPE NAME: White Chicken Chili

File No:

Recipe Adapted From:

Federal Way School District



Grade Group: 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 cup	
Serving Utensil: 8 fl oz ladle	
Servings per Pan:	

Ingredients	Weight	Measure	Procedure
Olive Oil Onions, Dehydrated Flakes Bell Peppers, Green, Raw, Diced Jalapeno, Raw, Diced Garlic Powder Cumin, Ground Oregano, Dried Chili Powder, Mild Beans, Great Northern, Canned, Low-Sodium, Drained Beans, Pinto, Canned, Low Sodium, Drained Water Green Chili Peppers, Canned Chicken Fajita Strips (WI Processed C511) Corn, Frozen Milk, 1% Sour Cream, Reduced Fat Cilantro, Fresh, Chopped	½ lb 3 oz ¼ #10 can 8 lb 12 oz 1 lb 3 oz	¾ cup 1 cup 2 Tbsp 2 Tbsp 1 Tbsp 1 ½ tsp 1 #10 can 1 #10 can 3 qt + 1 ¼ cup 1 ⅓ cup ¾ cup	<ol style="list-style-type: none"> In a large steam jacket kettle, sauté together: Olive oil, dehydrated onion, diced green pepper, diced jalapeno, garlic powder, cumin, oregano, and chili powder. Simmer until fragrant, 6-10 minutes. Add drained canned beans, water, and canned chilies. Add chicken and corn kernels. Simmer chili until it reaches an internal temp of 165°F for at least 15 seconds. Remove from heat and add the milk slowly and stir constantly. <p>CCP: Hot hold for service at 135°F or above.</p> <ol style="list-style-type: none"> Garnish each serving with 1 Tbsp sour cream and a pinch of cilantro. <p>Crediting: ¼ cup legumes, ⅛ cup additional vegetables*</p>
Total Yield:		Number of Pans:	
Weight:	Measure (volume):	Pan Size:	

Meal Component Contribution/Nutrition Analysis Based on Portion Size

Specify the grade group in the columns:	Grade Group: K-8, 9-12					Equipment (if not specified in procedures above):
Meat/MeatAlternate	2.0 oz eq.					
Vegetable Subgroups *total: ⅔ cup	DG	B/P	R/O	S	O	
		¼ c.				
Fruits						
Grains						
Calories:	265					
Saturated Fat (g):	3.69 g					
Sodium (mg):	450.53 mg					

DG=Dark Green B/P=Beans/Peas (Legumes) R/O=Red/Orange S=Starchy O=Other