

White Chicken Chili

 Cooking time: 40 minutes

HACCP Process #2 Same Day Service



1 Serving Provides:

CACFP: 2 ounces Meat/Meat Alternate, 1/8 cup Beans/Peas

NSLP: 2 ounces Meat/Meat Alternate, 1/8 cup Beans/Peas

SFSP: 2 ounces Meat/Meat Alternate, 1/8 cup Beans/Peas

Ingredients	16 Servings		32 Servings	
	Weight	Measure	Weight	Measure
Vegetable oil		2 Tablespoons		1/4 cup
Boneless, skinless chicken breast, or diced cooked chicken	2 pounds		4 pounds	
Yellow onions, diced	1 pound 4 ounces	1 quart	2 pounds 8 ounces	2 quarts
Garlic powder		1 Tablespoon		2 Tablespoons
Reduced-sodium white beans, canned, with liquid	2 pounds		4 pounds	
Chicken broth		3 1/2 cups		1 quart + 3 cups
Canned mild green chilies, diced	1 pound	2 cups	2 pounds	1 quart
Ground cumin		2 teaspoons		1 Tablespoon + 1 teaspoon
Dried oregano leaves		2 teaspoons		1 Tablespoon + 1 teaspoon
Black pepper		1 teaspoon		2 teaspoons
Cayenne pepper		1/2 teaspoon		1 teaspoon
Nonfat sour cream	1 pound	2 cups	2 pounds	1 quart
Nonfat or 1% milk		1 cup		2 cups



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White Chicken Chili, continued

Directions

1. Heat oil in a large pot over medium-high heat. Sauté the chicken, onions and garlic powder until the chicken is no longer pink. If using pre-cooked chicken, sauté the onions in the oil until softened, then add the chicken and garlic powder.
2. 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, uncovered, for 30 minutes.

CCP: Heat to 165°F or higher for at least 15 seconds.

CCP: Hold for hot service at 135°F or higher.

3. Just before service stir in the sour cream and milk.

Serve 1 cup portions using an 8-ounce ladle or spoodle.

Serving	Yield	Volume
1 cup	16 servings, about 9 pounds 8 ounces	16 servings, about 2 quarts
	32 servings, about 19 pounds	32 servings, about 1 gallon

Nutrients Per Serving					
Calories	240	Sodium	335 mg	Vitamin A	148 IU
Total Fat	6.7 g	Carbohydrate	22 g	Vitamin C	13 mg
Saturated Fat	1.6 g	Dietary Fiber	4 g	Iron	2 mg
Cholesterol	55 mg	Protein	23 g	Calcium	111 mg