

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	64 Servings		128 Servings	
	Weight	Measure	Weight	Measure
Vegetable oil		1/2 cup		1 cup
Boneless, skinless chicken breast, or diced cooked chicken	8 pounds		16 pounds	
Yellow onions, diced	5 pounds	1 gallon	10 pounds	2 gallons
Garlic powder		1/4 cup		1/2 cup
Reduced-sodium white beans, canned, with liquid	8 pounds		16 pounds	
Chicken broth		3 quarts + 2 cups		1 gallon + 3 quarts
Canned mild green chilies, diced	4 pounds	2 quarts	8 pounds	1 gallon
Ground cumin		2 Tablespoons + 2 teaspoons		1/4 cup + 1 Tablespoon + 1 teaspoon
Dried oregano leaves		2 Tablespoons + 2 teaspoons		1/4 cup + 1 Tablespoon + 1 teaspoon
Black pepper		1 Tablespoon + 1 teaspoon		2 Tablespoons + 2 teaspoons
Cayenne pepper		2 teaspoons		1 Tablespoon + 1 teaspoon
Nonfat sour cream	4 pounds	2 quarts	8 pounds	1 gallon
Nonfat or 1% milk		1 quart		2 quarts



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White Chicken Chili, continued

Directions

1. Heat oil in a large stock pot, steam kettle, or tilt skillet 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, partially covered, 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	64 servings, about 38 pounds 128 servings, about 76 pounds	64 servings, about 2 gallons 128 servings, about 4 gallons

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