## White Chicken Chili

Cooking time: 40 minutes HACCP Process #2 Same Day Service



1 Serving Provides:

CACFP: 2 ounces Meat/Meat Alternate, ½ cup Beans/Peas NSLP: 2 ounces Meat/Meat Alternate, ½ cup Beans/Peas SFSP: 2 ounces Meat/Meat Alternate, ½ cup Beans/Peas

	64 Servings		128 Servings			
Ingredients	Weight	Measure	Weight	Measure		
Vegetable oil		½ 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		¼ cup		½ 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		¼ cup + 1 Tablespoon + 1 teaspoon		
Dried oregano leaves		2 Tablespoons + 2 teaspoons		¼ 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		



## 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	Nutrients Per Serving						
1 cup	64 servings, about 38 pounds 128 servings, about 76 pounds	64 servings, about 2 gallons 128 servings, about 4 gallons	Calories Total Fat Saturated Fat	240 6.7 g 1.6 g	Sodium Carbohydrate Dietary Fiber	335 mg 22 g 4 g	Vitamin A Vitamin C Iron	148 IU 13 mg 2 mg	
			Cholesterol	55 mg	Protein	23 g	Calcium	111 mg	

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