


Turkey Pumpkin Chili

 Cooking time: 60 minutes
HACCP Process #2 Same Day Service



1 Serving Provides:

CACFP: 1 ounce Meat/Meat Alternate, 7/8 cup Vegetables

NSLP: 1 ounce Meat/Meat Alternate, 1/2 cup Beans/Peas, 3/8 cup Additional Vegetables

SFSP: 1 ounce Meat/Meat Alternate, 7/8 cup Vegetables

Ingredients	40 Servings		80 Servings	
	Weight	Measure	Weight	Measure
Vegetable oil		1 Tablespoon + 1 teaspoon		2 Tablespoons + 2 teaspoons
Lean ground turkey (15% fat)	4 pounds		8 pounds	
Onion, chopped	1 pound	2 2/3 cups	2 pounds	5 1/3 cups
Green pepper, chopped	9.6 ounces	2 cups	1 pound 3.2 ounces	1 quart
Garlic powder		2 teaspoons		1 Tablespoon + 1 teaspoon
Kidney beans, canned with liquid	3 pounds 12 ounces	1 quart + 3 cups	7 pounds 8 ounces	3 quarts + 2 cups
Great northern beans, canned, with liquid	3 pounds 12 ounces	1 quart + 3 cups	7 pounds 8 ounces	3 quarts + 2 cups
Solid-pack pumpkin	3 pounds 12 ounces	1 quart + 3 cups	7 pounds 8 ounces	3 quarts + 2 cups
Canned crushed tomatoes	3 pounds 12 ounces	1 quart + 3 cups	7 pounds 8 ounces	3 quarts + 2 cups
Low-sodium chicken broth	3 pounds 12 ounces	1 quart + 3 cups	7 pounds 8 ounces	3 quarts + 2 cups
Water		2 cups		1 quart
Brown sugar	4 ounces	1/2 cup	8 ounces	1 cup
Taco seasoning mix	5 ounces		10 ounces	



Directions

1. Heat a large saucepan or stock pot over medium heat. Add the vegetable oil to coat the bottom of the pan. Add the ground turkey, onion, green pepper and garlic powder. Cook and stir, breaking meat apart until meat is brown and vegetables are tender.
2. Stir in the beans, pumpkin, tomatoes, broth, water, brown sugar, and taco seasoning. Bring to a boil. Reduce heat to a simmer. Cover and simmer for 1 hour.

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

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

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

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Turkey Pumpkin Chili, continued

Serving	Yield	Volume
1 cup	40 servings, about 22 pounds 4 ounces	40 servings, about 2 gallons + 2 quarts
	80 servings, about 44 pounds 8 ounces	80 servings, about 5 gallons

Nutrients Per Serving					
Calories	197	Sodium	588 mg	Vitamin A	6968 IU
Total Fat	2.2 g	Carbohydrate	28 g	Vitamin C	15 mg
Saturated Fat	0.45 g	Dietary Fiber	7 g	Iron	3 mg
Cholesterol	31 mg	Protein	18 g	Calcium	74 mg