

WHITE BEAN CHICKEN CHILI (COOKED DICED)

Yield 100

Portion 1-1/2 Cups

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
350 cal	35 g	35 g	8 g	73 mg	972 mg	91 mg

Ingredient

BEANS, CANNELLINI,CANNED,DRAINED
 COOKING SPRAY, NONSTICK
 ONIONS,FRESH,CHOPPED
 PEPPERS, GREEN,FRESH,CHOPPED
 PEPPERS, RED,FRESH,CHOPPED
 SEASONING, SANTE FE
 STOCK, CHICKEN
 CHICKEN, COOKED, DICED
 TOMATOES, CANNED, DICED, INCL LIQUIDS
 OREGANO, CRUSHED
 FLOUR, WHEAT, GENERAL PURPOSE
 WATER, COLD

Weight

33-1/8 lbs
 1-1/2 oz
 6 lbs
 4-7/8 lbs
 4-7/8 lbs
 4-5/8 oz
 19 lbs
 18 lbs
 10-1/3 lbs
 1-1/4 oz
 1 lbs
 2-1/8 lbs

Measure

3 gal 2-2/3 qts
 3 tbsp
 1 gal 1/4 qts
 3 qts 2-7/8 cup
 3 qts 2-7/8 cup
 1-3/8 cup
 2 gal 1 qts
 1 gal 1/2 qts
 1/2 cup
 3-5/8 cup
 1 qts

Issue

6-2/3 lbs
 6 lbs

Method

- 1 Rinse cannellini beans in cold water, drain well. Set aside for use in Step 3.
- 2 Stir-cook onions and peppers in a lightly sprayed steam jacketed kettle or stockpot for 8 to 10 minutes or until tender, stirring constantly. Add the Sante Fe Style seasoning. Stir-cook for 1 minute to release the volatile oils.
- 3 Add the cannellini beans, chicken broth, chicken, tomatoes and oregano to cooked onion and pepper mixture. Bring to a boil. Cover, reduce heat; simmer 15 minutes.
- 4 Blend flour and cold water together; stir to make a smooth slurry. Add slurry to white bean chicken chili stirring constantly. Bring to a boil. Cover; reduce heat; simmer 10 minutes or until thickened, stirring frequently to prevent sticking. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 5 Pour 3 gallons white bean chicken chili into each ungreased pan. CCP: Hold for service at 140 F. or higher.