



Recipe Name: Beef Chili

File No:

Grade Group (s): K-8, 9-12	HACCP Process
Number of Portions: 100	<input type="checkbox"/> #1 No Cook
Portion Size: 1/2 cup	<input type="checkbox"/> #2 Cook & Serve Same Day
Serving Utensil:	<input type="checkbox"/> #3 Includes Cooling Step
Servings per Pan:	

Recipe Adapted From:

On Wisconsin! Menu



Ingredients	Weight	Measure	Procedure
Onions, Dehydrated	15 lbs	3 Tbsp	1. Add beef crumbles, dehydrated onion, garlic. Green pepper, white pepper, chili powder, paprika, onion powder, and cumin. Cook for 5 minutes. 2. Stir in diced tomatoes, water, and tomato paste; mix well. 3. Bring to a boil, reduce the heat, cover, and simmer; stirring occasionally until thickened, about 40 minutes. 4. Stir in beans, cover and continue to simmer, stirring occasionally. CCP: Heat to 155°F For higher for at least 15 seconds. 5. Transfer into hotel pans and hot hold at 135°F or higher.
Garlic, Dehydrated		3 1/4 cups	
Peppers, Bell, Green, Raw, Chopped		3 1/4 cups	
Pepper, White, Ground		1 Tbsp 1 tsp	
Beef Crumbles, Frozen, USDA #100134			
Chili Powder		1/4 cup 2 Tbsp	
Paprika		2 Tbsp	
Onion Powder		2 Tbsp	
Cumin, Ground		1/2 cup	
Tomatoes, Diced, Canned, Undrained, USDA #100329		1 #10 can	
Water		1 gal 2 cups	
Tomato Paste, Canned, No Salt Added, USDA #100327		1/2 #10 can	
Beans, Red Kidney, Low Sodium, Canned, Drained, Rinsed USDA #100370		1 #10 can	

Meal Component Contribution			Total Yield	
Meat/Meat Alternate: 2 oz eq			Weight:	
Vegetable Subgroups			Number of Pans:	
DG	RO	BPL	Pan Size:	
	1/4 cup		Volume:	
S	O	A	Nutrition Analysis Based on Portion Size	
		1/8 cup	Calories: 187 kcal	
Fruit:			Saturated Fat (g): 4.17g	
Grains:			Sodium (mg): 323.25mg	
Based on USDA Food Buying Guide-RAW			Calculated using NutriKids	

Equipment (if not specified in procedures above):

DG - dark green RO - red orange BPL - bean, peas, legumes
S - starchy O - other A - additional

