



## fiesta chili

portion size: 1 cup

| Ingredients                                 | 50 Servings    |               | 100 Servings |         | S  |  |
|---|----------------|---------------|--------------|---------|--|--|
|   | Measure        | Weight        | Measure      | Weight  | Directions   |  |
| Turkey Chili FC, #2854-28, thawed           |                | 13 lbs. 8 oz. |              | 27 lbs. | Mix all ingredients together in large pot or kettle.         |  |
| Diced onion, raw                            | 2 ½ c.         |               | 1 qt. 1 c.   |         | Bring to boil. Decrease heat and simmer for 1 hour.          |  |
| Diced red pepper, raw                       | 2 ½ c.         |               | 1 qt. 1 c.   |         | 3. Hold at 140°F. until service. Use 8 oz. ladle to portion. |  |
| Pinto beans, low sodium, canned, drained    | 1 qt.          |               | 2 qt.        |         |  |  |
| Black beans, canned, drained                | 1 qt.          |               | 2 qt.        |         |  |  |
| Corn, frozen, IQF, or canned, drained       | 1 qt. 2 c.     |               | 3 qt.        |         |  |  |
| Diced green chilis, canned                  | ½ c. 2 tbsp.   |               | 1 ½ c.       |         |  |  |
| Tomatoes, diced, canned with juice, no salt | 1 #10 can      |               | 2 #10 cans   |         |  |  |
| Chili powder                                | 1/4 c. 1 tbsp. |               | ½ c. 2 tbsp. |         |  |  |
| Cumin, ground                               | 1/4 c. 1 tbsp. |               | ½ c. 2 tbsp  |         |  |  |
| Garlic, granulated                          | 1 tbsp.        |               | 2 tbsp.      |         |  |  |
| Water                                       | 1 qt. 1 c.     |               | 2 qt. 2 c.   |         |  |  |

• 1 serving provides 2 oz. meat/meat alternate and  $\frac{1}{2}$  c. (other) vegetable.

For preparation by a food preparation establishment only, according to the food code or equivalent.

| Nutrients Per Serving |         |             |        |               |      |  |  |  |  |
|-----------------------|---------|-------------|--------|---------------|------|--|--|--|--|
| Calories              | 206 cal | Trans Fat   | 0 g    | Carbohydrates | 20 g |  |  |  |  |
| Fat                   | 5 g     | Cholesterol | 51 mg  | Dietary Fiber | 4 g  |  |  |  |  |
| Saturated Fat         | 2 g     | Sodium      | 561 mg | Protein       | 21 g |  |  |  |  |