

WISCONSIN CHILI LUNCH*

File No:

Grade Group: K-8, 9-12**

Number of Portions: 100

Portion Size: 1 cup

Serving Utensil: 8 oz spoodle, 8 oz ladle, or #4 scoop

Servings per Pan:

HACCP Process:

- #1 No Cook
- #2 Cook & Serve Same Day
- #3 Includes Cooling Step

Ingredients:	Weight:	Measure:	Procedure:
Olive oil		1/2 cup + 1 Tbsp	<ol style="list-style-type: none"> Heat oil in large stock pot or steam kettle over medium heat. Add onions, carrots, and garlic and sauté until tender. Stir in green pepper, red pepper, celery, and chili powder. Cook until vegetables are tender, about 6 minutes. Stir in mushrooms and frozen corn and cook for 4 minutes. Stir in undrained tomatoes, undrained kidney beans, undrained black beans, cumin, oregano, basil, and salt. Bring to a boil, then reduce to medium heat. Cover and simmer for 20 minutes, stirring occasionally. Serve 1 cup of chili (0.75 oz eq meat/meat alternate) topped with 0.25 oz or 1 Tbsp of shredded cheese (0.25 oz eq meat/meat alternate).
Onions, raw, diced		9 cups	
Carrots, raw, diced		6 cups + 3/4 cup	
Granulated garlic		3 Tbsp	
Green bell pepper, raw, diced		9 cups	
Red bell pepper, raw, diced		9 cups	
Celery, raw, diced		6 cups + 3/4 cups	
Chili powder		1/2 cup + 1 Tbsp	
Mushrooms, raw, diced		13 cups + 5/8 cup	
Corn kernels, frozen	6.25 pounds		
Tomatoes, diced, no salt added, canned, undrained		2.5 #10 cans	
Beans, kidney, low-sodium, canned, undrained		1.25 #10 cans	
Beans, black, low-sodium, canned, undrained		1.25 #10 cans	
Cumin, ground		1/2 cup + 1 Tbsp	
Oregano leaves, dried		4.5 Tbsp	
Basil, dried		4.5 Tbsp	
Salt		4.5 Tbsp	
Cheese, shredded	25 ounces		

Total Yield	Number of Pans:	Equipment (if not specified in procedures above):
Weight:	Pan Size:	

Meal Component Contribution Based on Portion Size						Nutrient Analysis Based on Portion Size
Meat/Meat Alternate	1.00 ounce equivalent (beans + cheese)					Calories:
Vegetable Subgroups	DG	B/P	R/O	S	O	Saturated Fat (g):
	-	-	3/8 cup	1/8 cup	1/4 cup	Sodium (g):
Fruits	Not applicable.					
Grains	Not applicable.					

DG= Dark Green B/P= Beans/Peas (Legumes) R/O=Red/Orange S=Starchy O=Other

*Please note, this recipe should be standardized to your food service operation. If any changes are made to this recipe, recipe crediting may no longer be accurate. Any highlighted fields must be completed by your food service operation.

**If serving this recipe to 9-12 students, ensure that an additional 1.00 oz eq meat/meat alternate is offered.