

Potato-Chili Parfait

Makes: 50 servings

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| Ingredients | Weight | Measure |
|-------------------------------------|-----------|-------------|
| Whole White Potatoes, (100 size) | | 50 potatoes |
| JTM Chili/Beef/Beans | 17 lb | 2 gal |
| Dehydrated onions | | 1 cup |
| Black Beans Drained | 8 1/3 lb | 3 1/8 qt |
| Broccoli Florets, Raw, Chop | 2 1/3 lb | 3 1/8 qt |
| Lowfat Cheddar Cheese, Shredded | 12 1/2 oz | 3 cup |
| Chives, Fresh, Chopped | | 1 cup |



Directions

1. Wash potatoes and prick skins with a fork, place on baking sheet covered with parchment paper.
2. Bake in a 350 degree oven for 45 minutes or until tender.
3. Meanwhile, mix chili and onions, heat to 165 degrees for 10 minutes. Keep warm and set aside.
4. Place hot baked potatoes in bowl of mixer and beat until just smashed. Set aside.
5. Assemble parfaits in 12 oz container:
 - 1/2 cup smashed potato
 - 5 1/2 oz chili
 - 2 oz black beans
 - 1/4 cup broccoli florets

Garnish with 1/4 oz cheddar cheese and 1 tsp
chopped chives

6. Label, date, hold in heated cabinet for meal service.