

White Chili

Makes: 50 or 100 servings

Ingredients	50 Servings		100 Servings	
	Weight	Measure	Weight	Measure
Onions, chopped fine	1 lb 2.5 oz		2 lb 5 oz	
Garlic, minced	1.5 oz		3 oz	
Chicken meat, cooked, diced	3 lb		6 lb	
Great northern beans, canned	6 lb 12 oz 1 #10 can		13 lb 8 oz 2 #10 can	
Water	5 lb 8 oz		11 oz	
Soup base, chicken	2.25 oz		4.5 oz	
Pepper, white	.5 oz		1 oz	
Cumin, ground	.25 oz		.5 oz	
Peppers, green chili, diced	5 oz		10 oz	
Cheese, mozzarella, part-skim shredded	2 lb		4 lb	

Directions

1. In a steam kettle, combine onion, garlic, chicken, beans with liquid, water, base, white pepper, and cumin.
2. Simmer for 20 minutes to blend flavors; stir occasionally.
3. Stir in green chili peppers; heat to serving temperature.
4. Keep warm (180°F) until ready to serve.
5. Serve with 2/3 oz shredded mozzarella per serving.

Notes

Serving Tips:

Notes: There is cooking loss due to evaporation of liquid.

Corn chips or tostado chips may be served as an accompaniment.

Nutrition Information

Key Nutrients	Amount	% Daily Value
Total Calories	182	
Total Fat	5.8 g	
Protein	18 g	
Carbohydrates	14.8 g	
Dietary Fiber	3.6 g	
Saturated Fat	NA	
Sodium	459 mg	

Meal Components

Meat / Meat Alternate 2 ounces