

# Chili

**Servings:** 250.00

**Meal Type:** Lunch

**Category:** Entree

**HACCP Process:** Same Day Service

2 meat/ma, 1 grain, 1 vegetable

## Nutrition Information

<b>Calories</b>	122.69	<b>Protein</b>	3.34g
<b>Fat</b>	0.32g	<b>SaturatedFat</b>	0.00g
<b>Trans Fat</b>	0.00g	<b>Cholesterol</b>	0.00mg
<b>Carbohydrates</b>	26.13g	<b>Fiber</b>	1.24g
<b>Sugar</b>	8.85g	<b>Sodium</b>	452.78mg
<b>Iron</b>	1.28mg	<b>Vitamin C</b>	2.52mg
<b>Vitamin A</b>	150.00IU	<b>Calcium</b>	4.25mg

## Ingredients

**40 Pound** 2-10 BEEF GRND BULK KOSHER RKGB

Brown beef and drain excess fat.

**10 Pound** PASTA ELBOW MACAR 2-10# KE

Cook pasta in boiling water until tender. Drain from water.

**25 Cup** KETCHUP BIB 3GAL HUNT

25cups= 2 large cans

**12 1/2 Cup** BEAN CHILI MEX STYLE 6-10 GFS

12.5 Cups=1 large can

**1/4 Cup** SUGAR BROWN DK POLY BAG 24-1# P/L

**1 1/2 Cup** SPICE CHILI POWDER MILD 16Z TRDE

**25 Cup** TOMATO CRSHD A/P 6-10 REDPK

25 cups= 2lg cans

## Preparation Instructions

Cook hamburger in tilt skillet until fully cooked (165degrees or higher). Drain off excess fat. Add cooked noodles and rest of ingredients. Stir until all ingredients are mixed together well. Bring to a simmer and let simmer for 30 mins. Remove chili from tilt skillet and place in steam table pans and serve.