

Homemade Chili with Cornbread

Servings:	200.00
Serving Size:	1.00 Serving
Meal Type:	Lunch
Category:	Entree
HACCP Process:	Same Day Service

Homemade Chili served with Cornbread

Nutrition Information

Calories	404.05	Protein	21.10g
Fat	15.86g	SaturatedFat	5.68g
Trans Fat	0.00g	Cholesterol	52.44mg
Carbohydrates	43.53g	Fiber	4.14g
Sugar	19.40g	Sodium	734.98mg
Iron	4.06mg	Vitamin C	6.78mg
Vitamin A	885.63IU	Calcium	212.49mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
24 Pound	581950	BEEF CRUMBLES 8-5 COMM	BAKE Conventional oven: frozen product: preheat oven to 350 degrees f. Place product in entree or covered dish and heat for 20-40 minutes.
21 1/3 Cup	261521	ONION DCD IQF 6-4 GFS	
112/225 Cup	513881	SPICE GARLIC GRANULATED 24Z TRDE	
1 Cup	331473	SPICE CHILI POWDER MILD 16Z TRDE	
16/45 Cup	518331	SPICE PAPRIKA 16Z TRDE	
16/45 Cup	126993	SPICE ONION POWDER 19Z TRDE	
1 1/9 Cup	273945	SPICE CUMIN GRND 15Z TRDE	

Measurement	DistPart #	Description	Preparation Instructions
8 Quart	246131	TOMATO DCD I/JCE MW 6-10 GFS	
4 Quart	100196	TOMATO PASTE CALIF 26 6-10 GCHC	
26 Cup	118761	BEAN KIDNEY RED DARK 6-10 GFS	One can = 13 cups 200: 2 cans, 225: 2.25 cans, 250: 2.5 cans, 275: 2.75 cans, 300: 3 cans, 325: 3.25 cans, 350: 3.5 cans, 375: 3.75 cans, 400: 4 cans
8 Teaspoon	24108	Black Pepper	
4 Tablespoon	31708	Kosher Salt	
8 Quart		Water	
24 Cup	150250	CHEESE CHED MLD SHRD 4-5# COMM	1 lb = 4 cups 200: 6 lbs, 225: 6.75 lbs, 250: 7.5 lbs, 275: 8.25 lbs, 300: 9 lbs, 325: 9.75, 350: 10.5 lbs, 375: 11.25 lbs, 400: 12 lbs
200 Each	159791	CORNBREAD SNAC FORT WGRAIN IW 72-2Z	

Preparation Instructions

If using raw meat, brown ground beef or turkey and drain well and rinse.

To the cooked meat or crumble, add onions granulated garlic, chili powder, paprika, onion powder, ground cumin, canned diced tomatoes with juice, water, and tomato paste and beans.

Cover, bring to a boil and reduce to a simmer. Simmer for 40 minutes stirring occasionally

Season with salt and black pepper.

Serve with 0.50 oz cheese and optional diced onions and sour cream.

CCP: Heat to 165 degrees F for 15 seconds.

CCP: Hold for service at 135 degrees F (140 FMN)