HOMEMADE MEXICAN CHICKEN CORN CHOWDER

NO IMAGE

Servings:	384.00	Category:	Entree
Serving Size:	8.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-11518
School:	Manchester High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX DCD 1/2 WHT/DARK CKD 2-5 TYSON	50 Pound	UNSPECIFIED Not currently available	570533
SPICE GARLIC POWDER	1 Tablespoon 3/4 Teaspoon (3 3/4 Teaspoon)		224839
BUTTER PRINT SLTD GRD AA	4 Pound		191205
BASE CHIX	1 Pint	READY_TO_EAT Prepare this roasted chicken base as directed to add a mild poultry flavor to signature soups and stews to give your operation a competitve edge. It saves on back of house preparation by providing a homestyle flavor without the stock pot.	439606
SPICE CUMIN GRND	6 Fluid Ounce 1/2 Tablespoon (12 1/2 Tablespoon)		273945
CREAMER HLF HLF	6 Gallon	READY_TO_EAT Whitening coffee, cooking applications	487961
CHEESE CHED MLD SHRD 4-5 LOL	23 3/4 Pound		150250

Description	Measurement	Prep Instructions	DistPart #
CORN CREAM STYLE	6 #10 CAN		118958
CHILIES GREEN DCD	6 Pound 1 1/2 Ounce (97 1/2 Ounce)	26 oz in a can	131460
Cold Water	3 Gallon		0000
CHIP TORTL TOP N GO WGRAIN	384 1 PKG (1.4oz)	READY_TO_EAT Lay product flat with the front facing you. Pull open the easy open strip to reveal the product. Cover product with toppings (chili, cheese sauce, or other - you provide) Enjoy	818222

Preparation Instructions

Dissolve the chicken base in hot water. Bring chicken, onion, garlic powder, butter, cumin, and dissolved chicken base to a boil. Reduce heat, cover, and simmer for 5 minutes. Add the cream, corn, chilies. Cook over low heat until cheese is melted and temp reaches 145 degrees.

Nutrition Facts

Meal Components (SLE) Amount Per Serving		
Meat	2.742	
Grain	2.000	
Fruit	0.000	
GreenVeg	0.000	
RedVeg	0.000	
OtherVeg	0.000	
Legumes	0.000	
Starch	0.000	

Servings Per Recipe: 384.00 Serving Size: 8.00 Ounce			
Amount Per Serving			
Cald	ories	537.52	
F	at	30.31g	
Satura	atedFat	14.41g	
Tran	s Fat	0.00g	
Chole	esterol	108.35mg	
Soc	dium	853.46mg	
Carboh	ydrates	38.67g	
Fi	ber	3.40g	
Su	gar	5.61g	
Pro	tein	24.19g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	311.66mg	Iron	1.29mg
*All reporting of TransFat is for information only, and is not used for evaluation purposes			

Nutrition - Per 100g		
Calories	237.00	
Fat	13.37g	
SaturatedFat	6.35g	
Trans Fat	0.00g	
Cholesterol	47.77mg	
Sodium	376.31mg	
Carbohydrates	17.05g	
Fiber	1.50g	
Sugar	2.47g	
Protein	10.67g	
Vitamin A 0.00IU	Vitamin C	0.00mg
Calcium 137.42mg	Iron	0.57mg

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes