

Recipe Name: Vegetarian Chili			
Ingredients	For 50 Servings		Directions
	Weight	Measure	
Vegetable Oil	4 oz.		1. Heat oil in tilt skillet over medium heat. Sauté onions and garlic until translucent.
Yellow Onion, diced	1½ lbs.		
Peeled Garlic, fine dice		4½ T.	
Ancho Chili Powder spice		1 T.	2. Add cumin, Chili Powder and Pepper - sauté.
Ground Cumin		1 T.	
Black Pepper		1 T.	
Tomato Paste		¾ c.	3. Add tomato paste and cook until slightly browned - taking care not to burn.
Water		5 c.	4. Deglaze with water.
Canned Kidney Beans	2 lbs.		5. Add all remaining ingredients except oregano and salt. Reduce heat and simmer for an hour.
Canned Pinto Beans	2 lbs.		
Frozen Carrots, shredded	2 lbs.		
Canned Tomatoes, diced	15 lbs.		
Diced El Pasado Chile Pepers	2 lbs.		
Frozen Corn	2 lbs.		
Dried Oregano		1 T.	6. Add oregano and salt, combine and cook to incorporate flavors.
Kosher Salt		1 T.	
			7. Remove from heat serve hot or cool per HACCP SOPs and then place in 200 pans.
Cheddar Cheese, shredded	3⅞ lbs.		8. Add shredded cheese at service 1 oz. per portion.

Serving Size for Grades: K-8 is: ¾ c. (unit: cup, fl oz, each) Serving Utensil: _____

Serving Size for Grades: 9-12 is: 1 c. (unit: cup, fl oz, each) Serving Utensil: _____

Meal Pattern Contributions

Elementary: 1 ¼ cup meat, ¾ cup vegetable, ¼ cup red/orange veggie
 Secondary: 2 cup meat, 1 cup vegetable, ¼ cup red/orange veggie