

# Creamy Chicken Chili

Recipe Name: Creamy Chicken Chili (# S-02268)

Total Servings: 100

Serving Size: 8 fluid ounces (use 8 oz ladle)



Ingredient	Original Amount	Factor	Amount to Serve 100	Directions
Chicken Breast, boneless, skinless	3	8.3	25	Bake the chicken in an oven at 375 degrees for 30 minutes or until internal temperature reads 165 degrees for 15 seconds.
Onion, red	2 large, chopped	8.3	16.6, chopped	Saute onion in olive oil in a large sauce pan over medium heat until soft. Add garlic and saute for 1 minute. Set aside. Make a roux by melting butter in a large sauce pot and whisking the flour in. Boil for 3 minutes stirring constantly. Add the onion and the garlic to the roux
Garlic	3 cloves, minced	8.3	25, minced	
Olive Oil	1 Tbsp	8.3	8.3 tbsp	
Flour, whole wheat	1/2 cup	8.3	4.2 cups	
Butter, unsalted	1/2 cup	8.3	4.2 cups	
Milk, 2%	4 cups	8.3	33.2 cups	Add the milk and chicken broth to the roux. Bring to a boil then simmer for 5 minutes or until thick.
Vegetable Broth, low sodium	1 1/2 cups	8.3	12.5 cups	
Beans (cannellini, black, & pinto)	3-15 oz can	8.3	25-15 oz cans	Add the beans, chilies, chicken, cheese, chili powder, and simmer for 20 minutes.
Green Chilies	2 (4oz) cans	8.3	16.6 (4 oz) cans	
Chicken Breast, cooked	3, chopped	8.3	25, chopped	
Monterrey Jack Cheese	2 cups, grated	8.3	16.6, grated	
Chili Powder	1 Tbsp	8.3	8.3 tbsp	
Cumin	1 Tbsp	8.3	8.3 tbsp	
Salt	to taste		to taste	Before serving add salt and pepper. Ladle soup into bowls and garnish with sour cream and cilantro.
Pepper	to taste		to taste	
Sour Cream	1 cup	8.3	8.3 cups	
Cilantro	1/2 cup	8.3	4.2 cups	

**HACCP/ Food Safety Notes:** Keep all perishable ingredients below 40°F until ready to use. Wash hands before, during, and after preparation, especially when preparing raw chicken. Keep hot soup above 135°F. Cool leftover soup in shallow pans to 70°F (within 2 hours) then cover, label, and place in refrigerator. Reach 40°F within the next 4 hours. Reheat any leftover soup to 165°F.