

# White Bean Chicken Chili

Recipe Courtesy of Highline School District (Adapted from Bethel School District Recipe)

## Nutrition Facts

Serving Size: ½ cup

Amount Per Serving	
<b>Calories 115.252</b>	Calories from Fat
<b>Total Fat</b> 1.835 g	
Sat. Fat 0.052 g	
Trans Fat 0 g	
<b>Cholesterol</b> 31.347 mg	
<b>Sodium</b> 348.257 mg	
<b>Potassium</b> 178.107 mg	
<b>Carbohydrates</b> 13.612 g	
Dietary Fiber 4.921 g	
Sugars 0.881 g	
<b>Protein</b> 11.597 g	
Vitamin A	68.124 iu
Calcium	48.872 mg
Vitamin C	4.097 mg
Iron	2.010 mg

## Ingredients:

For 25 Gallons of the Chili:

80 lbs Chicken  
5 lbs Diced Onion  
1 ¾ cup + 2 Tbsp. Garlic Powder  
½ cup + 2 Tbsp. Black Pepper  
2 ½ cups Cumin  
3 ¾ cups Oregano  
1 lb 9 oz. Chicken Base (we used the powder)  
7 ½ Gallons Water  
3 (10 lb) cans of Chile's  
20 (10 lb) cans of Beans (navy beans and pinto beans)  
Thickener 1 ¼ cup cornstarch and 5 cups water. Adjust if needed to get desired thickness.

## Preparation Instructions:

- Saute onions until translucent.
- Add chicken and spices and stir together.
- Add green chilies and reconstituted chicken base and mix well.
- Add the cooked/drained beans.
- Use thickener to thicken mixture to desired thickness.

## Crediting Information per Serving:

Serving Size: ½ cup  
Meat or M/A: 2.5 oz.  
Yield: 750 portions