



white turkey chili

portion size:
1 cup (8 oz.)

Ingredients	50 Servings		100 Servings		Directions
	Measure	Weight	Measure	Weight	
Vegetable oil	¼ c. 2 tbsp.		¾ c.		<ol style="list-style-type: none"> Heat oil in kettle, braising pan or stock pot. Saute onions until soft. Add all spices and green chilis to onion mixture and continue to cook for 5-10 minutes. Add turkey, beans, and stock to mixture. Stir to combine. Bring to boil and reduce heat and simmer for 1 hour. Hold at 140°F. until service. Use 8 oz. ladle to portion 1 cup serving.
Onions, chopped		2 lbs. 4 oz.		4 lbs. 8 oz.	
Garlic, granulated	¼ c. 2 tbsp.		¾ c.		
Cumin, ground	¼ c. 2 tbsp.		¾ c.		
Oregano, dried	¼ c. 2 tbsp.		¾ c.		
Cinnamon, ground	1 tbsp.		2 tbsp.		
Green chilis, diced, canned		3 lbs. 8 oz.		7 lbs.	
Chunked Turkey W/D FC, #6447-20, thawed		9 lbs. 6 oz.		18 lbs. 12 oz.	
Great Northern beans, low sodium, rinsed, drained, USDA	1⅔ #10 cans		3 ¼ #10 cans		
Chicken stock or broth	3 qt. ½ c.		1 gal. 7 c.		

Serving Suggestion: Serve with whole grain tortillas, tortilla chips, or over brown rice.

- 1 serving provides 2 oz. meat/meat alternate and ½ cup of vegetables.

For preparation by a food preparation establishment only, according to the food code or equivalent.

Nutrients Per Serving					
Calories	218 cal	Trans Fat	0 g	Carbohydrates	18.84 g
Fat	5.39 g	Cholesterol	52.21 mg	Dietary Fiber	4.50 g
Saturated Fat	1.41 g	Sodium	944.15 mg	Protein	25.57 g