***NR#112 Vegetarian Chili with Beans-US Foods***

***Serving Size: 8oz***

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| **25 Servings** | **50 Servings** | **100 Servings** | **Ingredients** |
| 25 lbs  | 50 lbs  | 100 lbs | Yellow onion, peel and diced |
| 1/4c | 1/2c  | 1 cup | Vegetable oil |
| 2/3 TBSP | 1 1/3 TBSP | 2 2/3 TBSP | Chili Powder |
| 1 tsp | 2 tsp | 4 tsp | Ground cumin |
| 1 1/5 quarts | 3 quarts | 6 quarts | Kidney beans, Low sodium |
| 1 quart | 2 quarts | 4 quarts | Pinto beans, low sodium |
| 1 quart | 2 quarts | 4 quarts | Black beans, low sodium |
|  |  |  |  |
| 1 ½ cups | 3 cups | 6 cups | Tomato sauce |
| 1 quart | 2 quarts | 4 quarts | Crushed Tomatoes |
| 1 1/4c | 2 1/2 c | 5 cups | Water |
| ¼ tsp | ½ tsp  | 1tsp  | Garlic Powder  |
|  |  |  |  |

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***Directions:***

1. ***Peel and dice onion***
2. **Sauté onions in oil with chili powder, cumin. Drain off excess oil.**
3. **Drain beans.**
4. **Combine all ingredients and simmer for 45 minutes**

***NOTE: Wash and sanitize hands prior to and during the process of handling raw food and throughout meal preparation. Cook eggs, fish, pork, lamb and beef to an internal temperature of 145 degrees; ground meat or meat mixtures to 155 degrees; raw eggs not prepared for immediate service to 158 degrees; poultry, stuffed meat/fish/ pasta to 165 degrees.***