



Smoky southwest bbq chicken chili

Taco seasoned chicken crumbles slowly simmered in a smoky tomato sauce with black & pinto beans, corn kernels, diced chilies and dried spices – bowled up and topped with shredded pepper jack cheese, sour cream and chopped cilantro & scallions.

SERVINGS:

Servings: 12 each (1 chicken chili bowl per serving)

Ingredients	Amount
Southwest BBQ Chicken Chili (see sub-recipe)	3 qts. (approx. 100 oz.)
Pepper Jack Cheese, Reduced Fat, Shredded	3/4 C. (approx. 3 oz.)
Sour Cream Packets, Light	12 ea. (1 oz./packet)
Scallions, Fresh, chopped	2 Tbsp. packed (approx. 0.50 oz.)
Cilantro Leaves, Fresh, chopped	2 Tbsp. packed (approx. 0.35 oz.)

DIRECTIONS:

1. Prepare the Southwest BBQ Chicken Chili by following the provided sub-recipe.
2. Combine the chopped scallions & chopped cilantro in a mixing bowl and mix well.
3. When ready to build the chicken chili bowls, arrange the following components into individual serving bowls, going from bottom to top: - Prepared Southwest BBQ Chicken Chili: 1-cup (8.30-ounces) - Shredded Pepper Jack Cheese: 1-tablespoon (0.25-ounce) - Chopped Cilantro & Scallion Blend: 1-teaspoon.
4. Serve immediately with one sour cream packet each, or if necessary briefly hold covered in a hot box at 145°F until ready to serve.

TYSON[®] PRODUCTS USED:

#36233-928, Tyson® All Natural*, Low Sodium Chicken Crumbles

southwest bbq chicken chili

Sub-Recipe

Yield: 12-cups (approximately 100-ounces)

Ingredients	Amount
Vegetable Oil	1 Tbsp. (approx. 0.45 oz.)
IQF Diced White Onions	1 1/2 C (approx. 6.75 oz.)
IQF Diced Red & Green Bell Peppers	1 1/2 C (approx. 6.45 oz.)
IQF Yellow Corn Kernels	3/4 C. (approx. 3.55 oz.)
Chopped Garlic, Packed in Water	1/4 C. (approx. 2.20 oz.)
Tomato Past, Canned	3/4 C. (approx. 6.45 oz.)
Tyson® Chicken Crumbles, thawed	40 oz. (approx. 1.25 qts.)
Chicken Broth	2 1/2 C. (approx. 20 oz.)
Crushed Tomatoes, Canned	1 C. (approx. 8.30 oz.)
Diced Green Chiles, Mild, Canned	3/4 C. (approx. 6.45 oz.)
Diced Tomatoes, Canned	3/4 C. (approx. 6.45 oz.)
BBQ Sauce, Kansas-City Style	1/2 C. (approx. 4.70 oz.)
Dark Red Kidney Beans, Canned, drained & rinsed	1/2 C. (approx. 3.20 oz.)
Black Beans, Canned, drained & rinsed	1/2 C. (approx. 2.90 oz.)
Taco Seasoning Blend, Low Sodium	3 Tbsp.
Smoked Ground Paprika, Mild	2 Tbsp.
Chili Powder, Mild	4 tsp.
Ground Black Pepper	1 1/2 tsp.
Ground Dried Cumin	1 tsp.

DIRECTIONS:

1. Heat the vegetable oil in a steam-jacketed kettle on high heat. Add the IQF diced onions, IQF red & green peppers and IQF corn kernels to the kettle and sauté for 4-5 minutes or until they are beginning to brown and soften.
2. Next, add the chopped minced garlic and tomato paste to the kettle and cook for another 1-2 minutes, stirring constantly to prevent them from burning.
3. Add all the remaining ingredients into the kettle and stir together until thoroughly combined. Bring the contents of the kettle up to a simmer over medium heat. Turn the heat down to low and cook the chili for approximately 45 minutes or until the chili has slightly reduced down and

thickened

- When done, remove the chili from the heat. If not serving immediately, cool down the prepared chili uncovered under refrigeration at 38°F until the maximum internal temperature reaches 40°F. Continue to hold the prepared chili covered under refrigeration at 38°F until ready to use.
- If serving immediately, hold the prepared Southwest BBQ Chicken Chili covered in a hot box at 145°F until ready to serve.

SKU Number: 36233-928

CN Portion	3 oz.
M/MA (oz)	2.00
Grain (oz)	0.00
Vegetable (oz)	0.00
Calories	100
Total Fat (g)	5.00
Saturated Fat (g)	1.50
Sodium (mg)	110
Carbs (g)	1
Protein (g)	14

