



SMOKEY 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: 10 each (1 chicken chili bowl per serving)

Ingredients	Amount	Amount
	<u>(1 serving)</u>	<u>(10 servings)</u>
Southwest BBQ Chicken Chili (see sub-recipe)	1 C. (approx. 8.30 oz.)	2 ½ qts. (approx. 83 oz.)
Pepper Jack Cheese, Reduced Fat, Shredded	1 Tbsp. (approx. 0.25 oz.)	1/3 C. (approx. 2.50 oz.)
Sour Cream Packets, Light	1 ea. (1 oz./packet)	10 ea. (1 oz./packet)
Scallions, Fresh, chopped	1 tsp	2 Tbsp. packed (approx. 0.50 oz.)
Cilantro Leaves, Fresh, chopped	1 tsp	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: 2 ½ qts. (approximately 83 oz.)

Ingredients	Amount
Vegetable Oil	1 Tbsp. (approx. 0.37 oz.)
IQF Diced White Onions	5/8 C (approx. 5.62 oz.)
IQF Diced Red & Green Bell Peppers	5/8 C (approx. 5.37 oz.)
IQF Yellow Corn Kernels	3/8 C. (approx. 3 oz.)
Chopped Garlic, Packed in Water	1/4 C. (approx. 1.83 oz.)
Tomato Past, Canned	5/8 C. (approx. 5.37 oz.)
Tyson® Chicken Crumbles, thawed	33 oz. (approx. 1 qts.)
Chicken Broth	2 C. (approx. 16 oz.)
Crushed Tomatoes, Canned	7/8 C. (approx. 6.90 oz.)
Diced Green Chiles, Mild, Canned	5/8 C. (approx. 5.40 oz.)
Diced Tomatoes, Canned	5/8 C. (approx. 5.40 oz.)
BBQ Sauce, Kansas-City Style	1/2 C. (approx. 4 oz.)
Dark Red Kidney Beans, Canned, drained & rinsed	1/4 C. (approx. 2.66 oz.)
Black Beans, Canned, drained & rinsed	1/4 C. (approx. 2.50 oz.)
Taco Seasoning Blend, Low Sodium	1 ½ Tbsp.
Smoked Ground Paprika, Mild	1 Tbsp.
Chili Powder, Mild	2 tsp.
Ground Black Pepper	1 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.
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 and thickened.

4. 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.
5. 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

