

Ingredients	12 Servings	24 Servings	48 Servings
Water	1 qt 3 cups	3 qt 2 cups	1 gal 3 qt
Chicken, Breast Bnls, Sknls 4 oz	1¼ lbs	2½ lbs	5 lbs
Base, Chicken	1 Tbsp	2 Tbsp	¼ cup
Onion, Yellow Fresh, Chopped	½ cup	1 cup	2 cups
Oil, Vegetable	1 Tbsp	2 Tbsp	¼ cup
Garlic Powder	½ tsp	1 tsp	2 tsp
Cumin, Seed, Grd	½ tsp	1 tsp	2 tsp
Chili Powder	¼ tsp	½ tsp	1 tsp
Pepper, Black Ground	½ Tbsp	1 Tbsp	2 Tbsp
Beans, Great Northern, Dry, soaked overnight and cooked 1 1/2 hours before adding	1 qt	2 qt	1 gal
Cheese, Cheddar, Shredded	2 cups	1 qt	2 qt
Sour Cream, Bulk	¾ cup	1½ cups	3 cups

**Pan Size:**

**Oven Temperature:**

**Description:** 3 oz pro

**Variations:** May substitute ground turkey for the chicken. May use prepared beans from dry beans if desired.

**CCP Thawing:** Chicken, Breast Bnls, Sknls 4 oz - From frozen: Thaw in refrigerator, bottom shelf, up to 3 days prior to cooking

**Recipe Number:** 2546

**Allergies:** Black Pepper, Chicken, Dairy, Gluten, Legumes, Milk, Onion, Seeds, Soy, Wheat

**IDDSI:**

CCP: Wash hands. Wear gloves per Facility HACCP guidelines.

1. Place chicken in a large stock pot; Add water. Bring to a boil; add chicken base and then simmer 15 minutes;
2. Remove chicken from broth (Save the Broth) and dice the chicken into cubes or shred. Be sure to Save the Broth.
3. Saute onions in oil.
4. Add to the saved broth the diced chicken, onions, beans and spices; bring to a boil and reduce heat.
5. Simmer for an additional 15 minutes.
6. Using a wire whisk, add the sour cream. Mix well until dissolved. Add the shredded cheese and stir until melted.
7. Portion 8 oz (1 cup) May top with 2 Tbs shredded cheese if desired.

Final Cooking temperature must reach > 165 degrees for 15 seconds.

CCP: Maintain 135°F or above.

CCP—Cool—Product must reach 70°F or less within 2 hours and 41°F or below within 4 hours. Total cooling time should not exceed 6 hours. Separate into shallow pans as needed for proper cooling. Cover, Label & Date.

CCP--Reheat (one time only) to >165\* F. for at least 15 seconds within 2 hrs.