

Cincinnati Chili over Whole Grain Pasta - 50 Serving

Portion Size: 1



DIRECTIONS

1. Food prep areas, equipment, and utensils, to be used in recipe will be washed and sanitized prior to beginning the preparation and cooking.
2. Assemble all ingredients, utensils, etc. to be used in recipe within easy reach of prep area so that food safety can be managed more effectively as well as better control of contamination and cross contamination.
3. Pre-Service (24-72 hours before service): Remove turkey meat from the freezer using oldest pack date first. Products may be kept in original packaging, placed on sheet pan, and placed on ready-to-eat shelf. Cover, label, and date all products. Place in refrigeration and allow to thaw for 24-72 hours. CCP: Thaw frozen TCS foods in a refrigerator that is 41 degrees F or colder. CCP: Follow HACCP cooler storage order guidelines to prevent cross-contamination.
4. Day of Service: Wash hands thoroughly before handling food, after handling contaminated food or objects, and before switching to another step where there is an opportunity for contamination/cross contact. This applies as well to before and after glove use. Use clean pair of gloves when handling raw product. Replace gloves after handling any other object. CCP: Take and record on a temperature log all beginning temperatures of refrigerated foods before beginning the recipe.
5. Remove produce from cooler and dry storage sing oldest pack date first.
6. Prepare Chili: Remove thawed turkey meat bag from cooler, open ba, and pour contents into steam pan, kettle, or large stock pot.
7. Add all spices and broth to turkey meat. Stir to combine well.
8. Heat for approximately 30-40 minutes or until product reaches serving temperature. Stir occasionally. CCP: Heat to 165 degrees F or higher for at least 15 seconds.
9. Remove product from heat. Caution! Finished product is hot. Use oven mitts when handling product to avoid injury.
10. Prepare Pasta: Bring large pot of water to a boil.
11. Place dry pasta into boiling water for 7-9 minutes.
12. Remove product from boiling water. Caution! Finished product is hot. Use oven mitts when handling product to avoid injury.
13. Drain pasta using colander. Place pasta in steam table pan until service. CCP: Place product in warming cabinet until served. Ensure that hot food is held at a temperature above 140° F.
14. Offer each student 1 cup of whole grain pasta, topped with 4 ounce scoop of chilli to provide 2 oz eq MeaUMeat Alternate, 2 oz eq Whole Grain. *Note: Traditional Cincinnati Chili is served over pasta. Operators may offer a whole grain-rich or enriched grain item such as a biscuit or cornbread in place of pasta if desired. Other optional toppings include: • Cheddar Cheese (1.0 oz) • Sour Cream (1 pkt) • Green Onions (1 tbsp) • Kidney Beans (1/4 cup) CORRECTIVE ACTION HOT FOOD All cooked food items being held for service that drop below 140 degrees must be removed from service until such time as they are reheated to 165 degrees. Any food not eaten after reheating must be discarded. CCP: Maximum holding time is two (2) hours. Discard product after maximum holding time is reached. Do not reheat product. CCP: Record time and internal temperature of completed recipe on daily log.

15. USDA Meal Pattern Component Contribution: Turkey Taco Meat (3.01 oz): 2 oz MeaUMeat Alternate (per MFR) Whole Grain Spaghetti (2oz, dry): 2.0 oz Whole Grain (per FBG)

INGREDIENTS	50 SERVINGS		100 SERVINGS	
	MEASURE	WEIGHT	MEASURE	WEIGHT
M/MA, Turkey, Ground, Taco Seasoning, 3.01 OZ, Frozen, FC, Jennie-O 285628, 4/7#	50 9 LBS, 6.5 OZ	100		
Seasoning, Cinnamon, Ground	50 .75 C, 2 TBS, 1.5 tsp	100		
Seasoning, Chili Powder	50 .25 C, 1 TBS	100		
Seasoning, Broth, Chicken, Low-Sodium, Canned	50 1 QT, 1.75 C, 2 TBS	100		
Vegetable, R/O, Tomato Paste, Canned	50 .5 C, 2 TBS, 1.75 tsp	100		
Whole Grain, Pasta, Spaghetti, Bulk	50 6 LBS, 4 OZ	100		
Seasoning, Nutmeg, Ground	50 1 C, .50 TBS	100		

NUTRIENTS PER SERVING

Calories	334.794 cal	Fat	6.806 g	Saturated Fat	1.911 g
Trans Fat	0 g	Cholesterol	55 mg	Sodium	477.428 mg
Carbohydrates	47.146 g	Dietary Fiber	5.883 g	Protein	24.367 g

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