

**CHILI SANS CARNE (Entrée/Side) (VEGAN)**

Yield 100

Portion 1 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
286 cal	30 g	24 g	9 g	50 mg	912 mg	76 mg

**Ingredient**

<b><u>Ingredient</u></b>	<b><u>Weight</u></b>	<b><u>Measure</u></b>	<b><u>Issue</u></b>
HAMBURGER CRUMBLES VEGAN	12 lbs		
CHILI POWDER,DARK,GROUND	8-1/2 oz	2 cup	
CUMIN,GROUND	1-2/3 oz	1/2 cup	
PAPRIKA,GROUND	2 oz	1/2 cup	
SALT	1-7/8 oz	3 tbsp	
GARLIC POWDER	7/8 oz	3 tbsp	
PEPPER,RED,GROUND	3/8 oz	2 tbsp	
BEANS,KIDNEY,DARK RED,CANNED,INCL LIQUIDS	33-7/8 lbs	3 gal 3 qts	
RESERVED LIQUID	8-1/3 lbs	1 gal	
WATER	8-1/3 lbs	1 gal	
TOMATOES,CANNED,DICED,DRAINED	6-5/8 lbs	3 qts	
TOMATO PASTE,CANNED	2 lbs	3-1/2 cup	
ONIONS,FRESH,CHOPPED	3-1/8 lbs	2 qts 1 cup	3-1/2 lbs

**Method**

- 1 Cook hamburger crumbles (vegan) according to manufacturer's instructions.
- 2 Combine chili powder, cumin, paprika, salt, garlic powder and red pepper. Stir into cooked crumbles.
- 3 Drain beans; reserve beans for use in Step 4. Combine bean liquid with hot water to make 2 gallons; reserve for use in Step 4.
- 4 Add beans, tomatoes, tomato paste, and onions to cooked crumbles; stir well. Add reserved bean liquid and hot water to the crumble mixture; stir. Bring to a boil; cover; reduce heat; simmer 1 hour. DO NOT BOIL. Stir occasionally. CCP: Internal temperature must reach 155 F. or higher for 15 seconds. Hold for service at 140 F. or higher.  
This is an entrée portion, cut portion in half to serve as a side.

**Notes**

- 1 In Step 3, 10 pounds dry, kidney, pinto or white, beans may be used; pick over beans, removing discolored beans and foreign matter. Wash beans thoroughly. Cover with 6 gallons water; boil 2 minutes, turn off heat. Cover; let soak 1 hour. Bring beans to a boil; add 1-2/3 ounces or 2-2/3 tablespoons salt. Cover; simmer 1-1/2 hours or until tender. If necessary, add more water to keep beans covered. Drain beans; reserve beans for use in Step 4. Combine bean liquid with hot water to make 2 gallon; reserve for use in Step 4.
2. If facility prepares this recipe as written, facility may choose to list item on Go For Green card as "Chili Sans Carne (vegan)". Note that vegan items contain no meat, poultry, fish, shellfish, dairy, eggs, insects, or by-products of slaughter or insects such as gelatin or honey. If facility prepares this recipe as written using vegetarian crumbles, facility may choose to list item on Go For Green card as "Chili Sans Carne (vegetarian)".
3. \*Sugars represents the total grams of sugar in the recipe, naturally occurring and added sugar combined.
4. Alternatives: If garlic powder is not available substitute 1/2 cup of garlic powder with 1/2 cup minced fresh garlic.