



United States Department of Agriculture
What's Cooking? USDA Mixing Bowl

Find more recipes at www.usda.gov/whatscooking

USDA is an equal opportunity provider, employer, and lender.

Butternut Harvest Chili

Makes: 50 Servings



50 Servings

Ingredients

Fresh butternut squash, pared, seeded, diced 1/4"

Fresh onions, diced

Fresh carrots, shredded, ready-to-eat

Vegetable oil

Canned tomatoes, diced, no added sodium

Tomato paste, no added sodium

Canned black beans, no added sodium, drained and rinsed

Apple juice

Chili powder

Ground allspice

Sugar

Salt

Pepper

Weight

5 lb 11 oz

3 lbs

1 lb

2 oz

6 lbs 6 oz

8 oz

7 lbs 8 oz

16 oz

64 grams

Measure

1 gallon

2 qt 1 1/2 cup

1 qt 1 cup

1/4 cup

1 gal 1 qt (1 No 10 can)

1 cup

3 qt 1 1/2 cup (2 No 10 can)

2 cups

1/2 cup

2 Tbsp

2 Tbsp

3 Tbsp

2 Tbsp

Directions

1. Heat oil in large stockpot or steam jacketed kettle.
2. Saute squash, onions, and carrots over medium heat for 15 minutes.
3. Add remaining ingredients. Bring to a boil. Reduce heat and simmer covered until vegetables are tender (about 45 minutes), stirring occasionally. CCP: Heat to 140 degrees F or higher for at least 15 seconds.
4. Portion with 1 cup (8 oz) scoop. CCP: Hold for hot service at 135 degrees F or higher.

My Notes

Source: Royal Redeemer (Recipes for Healthy Kids Challenge)

