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Challenge Chili

Makes: 50 Servings

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Ingredients	Weight	Measure
Onion, large, raw		9 each
Green pepper, large, raw		9 each
Carrot, large, raw		9 each
Yellow pepper, raw, large		5 each
Garlic		21 cloves
Olive oil		1 cup
Chili powder		3 Tbsp
Cumin		1/2 cup
Canned tomatoes, no salt	464 oz	
Black beans, canned	1 #10 can	
Red kidney beans, canned	2 #10 cans	

Directions

- 1. Chop vegetables into small chunks.
- 2. Place in large pot with heated olive oil and saute onions, green peppers, carrots and garlic until near soft.
- 3. Add tomatoes, seasonings and beans.
- 4. Heat through and then simmer for at least an hour.
- 5. Serve in bowls garnished with raw julienned yellow pepper.

My Notes

Source: Woolwich Central School (Recipe for Healthy Kids Challenge)

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