

## RECIPE: WHITE BEAN CHICKEN CHILI (serves 100) (Updated November 2011)

### INGREDIENTS:

5 pounds rice

1 1/3 cups and 1 tablespoon vegetable oil

11 onions, chopped

22 cloves garlic, minced

11 (14.5 ounce) cans chicken broth

11 (18.75 ounce) cans tomatillos, drained and chopped

11 (16 ounce) cans diced tomatoes

11 (7 ounce) cans diced green chilies

1 tablespoon and 2 1/2 teaspoons dried oregano

1 tablespoon and 2 1/2 teaspoons ground coriander seed

2 3/4 teaspoons ground cumin

22 ears fresh corn (about 4 pounds frozen)

11 pounds diced, cooked chicken meat

11 (15 ounce) cans white beans

11 pinches of salt and black pepper to taste

### MEAL PREPARATION:

1. Cook rice according to package directions and distribute in 5 serving trays.
2. Heat oil, and cook onion and garlic until soft.
3. Stir in broth, tomatillos, chilies, and spices.
4. Bring to a boil, then simmer for 10 minutes.
5. Add corn, chicken, and beans; simmer 5 minutes.
6. Season with salt and pepper to taste.
7. Layer over the rice.
8. Cover & refrigerate.

### ADDITIONAL ITEMS:

3 bunches of celery

3 lbs. carrots

4 cucumbers

2 lbs. butter (bread is provided at the Salvation Army)

3 (128 oz.) containers of juice

16 cans of fruit (about 100 servings)

### FURTHER INSTRUCTIONS:

Cut vegetables into snack-sized pieces & place in plastic bags & chill along with juice & fruit for Wednesday pick-up.