

# SYSCO Metro NY

## A Tale of Two Chilies



### White Chicken Chili with Poblanos

#### Ingredients:

Navy beans, sorted, washed, and soaked overnight	½ #
Spanish onion, diced	1 large
Garlic, minced	3 cloves
Extra virgin olive oil	2 T
Whole butter	1 T
Bay leaves	2 ea
Tomatillos, husks removed, chopped	4 ea
Poblano peppers, roasted, peeled, seeded, and chopped	2 ea
Chicken stock	1 ½ pt
Chicken breasts, boneless/skinless, diced	2 #
Light chili powder	2 t
Ground cumin	1 t
Granulated garlic	½ t
Kosher salt and white pepper	to taste
Cilantro, chopped	1 ½ T
Sour cream	as needed

#### Method:

Drain the soaked beans in a colander. In a heavy stockpot over medium heat, melt the butter in the olive oil. Raise heat to medium-high and add the onions and bay leaves; sauté until translucent but not browned. Add the garlic and sauté until fragrant; add the beans. Add the chicken stock and enough cold water to cover the beans by 2".

Simmer for 30 minutes and add tomatillos, poblanos, and dry seasoning. Add chicken and continue simmering, adding additional water if necessary, until beans are cooked and chicken pieces are tender. If chili remains too thin, continue to reduce to desired consistency. Do not overcook. Adjust seasoning and add salt and pepper to taste. Remove from heat and stir in the cilantro. Portion into bowls and garnish with sour cream.

Serves 6 as entrée, 8-10 as appetizer.

Additional garnishes: shredded Monterey Jack or white cheddar, shredded scallions, salsa verde.



## Black Bean and Sirloin Chili

### Ingredients:

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6809214	CAB Beef sirloin, julienne	1 ½ #	5228564	Light chili powder	2 T
4482519	Black beans, soaked overnight	½ #	5228713	Ground cumin	2 t
5568233	Beef stock	2 qt	5229158	Ground oregano	1 T
4119595	Vegetable oil	2 T	5229125	Onion powder	1 T
8313918	Spanish onion, diced	1 c	6639165	Granulated garlic	1 T
6832216	Jalapenos, minced	2 ea	5914908	Black pepper	to taste
1821537	Garlic, minced	2 T	5229398	Cayenne pepper	to taste
5158502	Bay leaves	2 ea	5229455	White pepper	to taste
	Miller Lite	1 ea	6305346	Kosher salt	to taste
5902291	Diced tomatoes	1 lg can	5229067	Nutmeg	1 t
4019139	V8 juice	1 c	4007837	Tabasco	2 T
2219095	Cilantro, chopped	¼ c			

### Method:

In a heavy stockpot over medium-high heat, cook the beans in enough water to cover them along with the beef stock. Drain, rinse, cool and reserve the beans.

In a heavy stockpot over high heat, brown the meat well in the oil, drain and reserve. Cook the onions along with the bay leaf in the oil remaining in the pan until golden brown. Add the jalapenos. Cook the peppers for 2 minutes and add the garlic. Return the beef to the pot; deglaze with the beer. Add the diced tomatoes and V8. Bring to a boil and skim the scum. Add the dry seasonings and simmer for 45 minutes to an hour, stirring occasionally, until the beef is very tender. Add the beans and adjust the seasonings. Add the cilantro and Tabasco just before service.

Serves 6.

