



equipment:

2020 CULINARY CONNECTION RECIPES

consumer insight, rationale:

- Chili grew 2% YOY at Independent Restaurants (Q3'18-Q3'19 Ignite Menu, Technomic Inc.; Base: 5,591 US Operators)
- Jalapeño ingredient pairings with cornbread grew 17% since Q3'18 at the Top 1500 US Operators (Q3'18-Q3'19 Ignite Menu, Technomic Inc.; Base: 1,650 US Operators)
- 42% of consumers prefer chili soup bases (2018 Left Side of the Menu: Soup & Salad Consumer Trend Report, Technomic, Inc.)
- 76% of consumers would consider chicken as a protein for soup at restaurants or other foodservice locations, more than any other protein (2018 Left Side of the Menu: Soup & Salad Consumer Trend Report, Technomic, Inc.)









Stove Top

Health claims refer to ingredients in the concept, not the entire concept. Please refer to the manufacturers' website for more information.

daypart:

Lunch, Dinner

Casual Dining, Catering, Family/Midscale, Bistro/Pub, C&U, B&I, Late Night Dining

menu part:

Appetizer, Entrée



Source: TECHNOMIC®

2020 CULINARY CONNECTION RECIPES

FIERY BLOODY MARY CHICKEN CHILI WITH CORNBREAD

CLIENT	MEASURE	INGREDIENTS	PRODUCT #	DISTRIBUTOR #
Land O Lakes®	2 T	Clarified Butter* (Kosher)	19898	
	1 ea.	Spanish Onion, Large, Diced		
	3 ribs	Celery, Diced		
	1 ea.	Green Pepper & Yellow Peppers, Seeded And Diced		
	3 cloves	Garlic, Minced		
Conagra [®] Foodservice	24 oz.	Angela Mia® Diced Tomatoes In Juice* (GMO Free, Kosher)	270037854	
Conagra [®] Foodservice	4 oz.	Hunt's® Tomato Paste* (GMO Free, Kosher)	2700038811	
Keurig Dr Pepper®	6 cup	Mr & Mrs T® Fiery Pepper Bloody Mary Mix*	101113774	
Tyson [®] Foods	3 lb.	Tyson® FC, Low Sodium 1/2" Diced Chicken Natural Proportion*	10228300816	
Conagra [®] Foodservice	16 oz.	Van Camp's® Dark Red Kidney Beans	5200001034	
	16 oz.	Canned Great Northern Beans, Drained And Rinsed		
	2 tsp.	Chili Powder		
	2 tsp.	Cumin, Ground		
	1 tsp.	Smoked Paprika		
Land O Lakes®	8 oz.	Extra Melt® Shredded American Cheese, Yellow*	42049	
Sara Lee [®] Frozen Bakery	16 oz.	Chef Pierre® Jalapeño Cornbread, Pre-Cut*	08282	
		Optional: Sour Cream, Chives, Green Onions		



- Conagra® All Angela Mia® Diced Tomatoes SKUs; All Hunt's® Tomato Paste SKUs
- Land O Lakes® All Clarified Butter SKUs: All Extra Melt® Shredded & Loaf SKUs
- Keurig Dr Pepper® All Mr & Mrs T® Bloody Mary Mix SKUs
- Tyson® Foods All Chicken Ingredient Meat SKUs
- Sara Lee® Cornbread SKUs: 08281, 08863















DIRECTIONS: \(\sigma\)

- 1. Preheat oven to 350°.
- 2. On medium-high heat in an 8 qt. saucepan melt the clarified butter. Add the celery, onion, and peppers. Sauté for 3 -4 minutes.
- 3. Stir in garlic and continue cooking for 1 additional minute. Add diced tomato, tomato paste, bloody mary mix, and chicken.
- 4. Add both beans and all the spices to the pot and stir to combine. Reduce the heat and allow to simmer for 40-45 minutes, stirring occasionally.
- 5. Prior to serving, warm the cornbread in a 350° oven for about 5 minutes.
- 6. Check seasoning. Season the chili with salt and pepper.
- 7. When ready to serve, ladle into bowls and top with an ounce of shredded cheese per bowl.
- 8. Serve the warm jalapeño cornbread on the side and serve with optional toppings.

YIELD: 8 Servings