

# On Fire Creamy Chipotle Chili

This twisted chili combines fire roasted garden vegetables, chipotle peppers, fresh corn, and sweet cream to create this indulgent delight. Topped with crispy onions and served with a Portuguese dinner roll so you can soak up all the goodness.



# ON FIRE CREAMY CHIPOTLE CHILI



DIRECTIONS:



YIELD: 10 Servings

CLIENT	MEASURE	INGREDIENTS	PRODUCT COST	PRODUCT #	DISTRIBUTOR #
Ajinomoto	50 oz.	Whiteys Chipotle Garden Vegetable Chili, Thawed	8.00	48358	
NORPAC	10 oz.	Flav-R-Pac Cut Corn, Thawed	.80	15258	
Anchor Food Professionals	20 oz.	Chef's Cooking Cream	2.40	113759	
Flowers Bakeries Foodservice	10 pcs.	European Bakers Portuguese Dinner Roll, Thawed	1.20	10530330	
Savor Imports	5 oz.	Crispy Fried Onions	1.50	705170	
Cholula	10 pcs.	Red Hot Sauce Original Portion Packs .25 ounces	.50	WX3811	

## FOOD COST CALCULATOR

Menu Price \$	\$51.00
Total Cost \$	\$14.40
Cost Margin %	28%
Net Profit \$	\$36.60

\*Approximate ingredient costs & gross profit



Recipe Created by:  
**Chef Brian Zweigle**

Directions for the Operator:

1. Preheat oven to 350°.
2. In a saucepan over medium heat add the chili, corn, and chefs cooking cream stirring well.
3. Place the dinner rolls in the oven for 3-5 minutes until lightly brown and heated. Remove and reserve.
4. Once the soup has reached 160° place in a serving container to keep hot.
5. Package the crispy onions and hot sauce packets.
6. Send dinner rolls separately.

Directions for the Consumer:

1. Keep soup warm in a soup pot on the stove until ready to serve.
2. Cover the rolls and heat in a preheated 350° oven for about 5 minutes.
3. Serve with packets of hot sauce, crispy onions on the side and one roll per person.