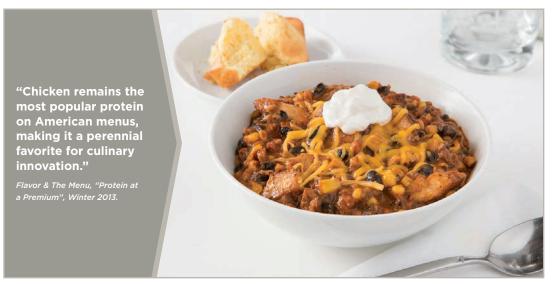
= FIRE-ROASTED CHICKEN CHILI =

Pierce Chicken® Fajita Seasoned Breast Sizzle Strips® slow cooked with fire-roasted corn, tomatoes, garlic and black beans.



NUTRITION FACTS

APPROXIMATE VALUES

Yield: 24 servings

Serving Size: 329g

Amount Per Serving

% Daily Value*

Calories: 240

Total Fat:	9g	14%
Cholesterol:	35mg	12%
Sodium:	840mg	35%
Total Carbs:	23g	8%
Dietary Fiber:	3g	12%
Sugars:	5g	
Protein:	17g	

*Percent Daily Values are based on a 2,000 calorie diet. **Allergens: milk, soy**

INGREDIENTS	METHOD

Yellow onion, peeled, 1/4-inch dice	2 cups
Garlic, peeled, chopped	³⁄₄ cup
Jalapeño peppers, seeded, chopped	³⁄₄ cup
Canola oil	⅓ cups
Water	1 quart
Chicken stock	6 cups

Pierce Chicken® Fajita Seasoned Breast Sizzle Strips® (Code #6264),

thawed, ½-inch dice 2 pounds

Diced tomatoes in juice 6 cups

Black beans, canned, rinsed and drained 1 quarts

Fire-roasted corn, frozen 6 cups

Dried cilantro 2 tablespoons
Chili powder 1 tablespoon
Cumin 1½ teaspoons
Salt 1½ teaspoons
Cheddar cheese, shredded 1½ cups

Cheddar cheese, shredded 1½ cups Sour cream 1½ cups

- Sauté the onion, garlic and jalapeño peppers in oil in a stockpot for 7 to 10 minutes or until tender.
- 2. Add water, chicken stock, Fajita Seasoned Breast Sizzle Strips®, tomatoes, black beans, corn, chili powder, cumin, salt and cilantro.
- 3. Reduce heat to medium-low; simmer for 1 hour.
- 4. Hold hot for service.

To make one serving

 Serve 2 cups chili garnished with 1 tablespoon cheddar cheese and 1 tablespoon sour cream.



