

## Chili + Cornbread Serves 35

### What You Need

#### *White Chicken Chili*

3 tablespoons oil	1 tablespoon dried oregano
2 large onions, chopped	1 tablespoon cumin
3 cloves garlic, minced	½ teaspoon cayenne pepper
6 lbs boneless skinless chicken breast	¼ cup chopped chileantro
120 ounces chicken broth	½ cup shredded Monterey Jack cheese
9 (15 oz) cans cannellini beans, rinsed and drained	salt to taste
6 (4 oz) cans chopped green chilies	2-3 9"x13" disposable baking pans

### Instructions

1. Heat olive oil in a Dutch oven over medium heat. Cook chicken, onion, and garlic in hot oil until the chicken is browned completely, 3 to 5 minutes per side.
2. Remove the chicken to a cutting board, cut into 1-inch pieces, and return to the Dutch oven; add chicken broth, cannellini, green chilies, oregano, cumin, and cayenne pepper. Bring the mixture to a simmer and cook until the chicken is cooked through, 30 to 45 minutes.
3. Place in baking pans, cover and label with name of meal + date prepared.

### What You Need

#### *Cornbread*

4.5 c finely ground yellow cornmeal	1.5 t salt
1.5 c all purpose flour	4.5 c milk
¾ c sugar	6 eggs
	2 ¼ stick butter

### Instructions

1. Pre-heat oven to 425° F and arrange a rack in the middle. Coat muffin tin with butter or baking cups; set aside.
2. Combine cornmeal, flour, sugar, baking powder, and salt in large bowl.
3. Whisk milk and eggs together until eggs are broken up. Pour the milk mixture into the cornmeal mixture; using a **rubber spatula, stir until just incorporated (don't over mix)**.
4. Stir in the melted butter until just incorporated and not streaks of butter remain; pour mixture into muffin tins.
5. Bake until golden brown around edges and toothpick inserted into the center comes out clean, about 20-25 minutes.
6. Cool, and place in gallon Ziploc bags; label with name of contents + date prepared.