

Spicy Chicken Mexicali Soup

Spicy broth with chipotle and black beans.

Yield: 1 gallon + 1/2 quarts
 Serving Size: 18 (8 oz) servings
 Prep time: 10 minutes
 Cook time: 35 minutes



Recipe Details

Ingredients	Weight/Metric		Measure
Vegetable oil	1 oz	—	2 Tbsp
Onions, diced	6.75 oz	192 g	2 cups
Garlic	.5 oz	11 g	1 Tbsp
Water	96 fl oz	—	3 qt
Minor's® Natural Gluten Free Chicken Base	2 oz	54 g	3 Tbsp
Black beans, cooked	1 lb. 4 oz	560 g	1 qt
Tomatoes, diced in juice	1 lb. 10 oz	737 g	3 cups
Salsa, prepared	15.25 oz	433 g	2 cups
Roasted red peppers	6.5 oz	183 g	1 cup
Minor's Red Chile Adobo Flavor Concentrate	.75 oz	22 g	1-1/2 Tbsp

Preparation Steps

1. In a 2–3 gallon stockpot, heat oil. Sauté onions until translucent. Add garlic and sauté for 30 seconds.
2. Add water, Chicken Base, black beans, tomatoes, salsa, peppers and Red Chile Adobo Flavor Concentrate, mixing well. Bring to a simmer and simmer for 15–20 minutes.
3. After beans soften, blend using immersible blender. Continue simmering.
4. Season to taste and remove from heat. Hold on soup station.

CHICKEN MEXICALI

ORDER GUIDE

Order Guide for **50** Servings

> Dry Goods

- € ☐ 2 lbs tomatoes diced in juice
- € ☐ 1 lb salsa
- € ☐ 8 oz roasted red peppers
- € ☐ 1 lb brown rice
- € ☐ 1 lb crispy tortilla strips, optional

> Produce

***be sure to ask your distributor about local seasonal produce*

- € ☐ 8 oz onions
- € ☐ 1 oz garlic
- € ☐ 3 lbs local seasonal vegetable*
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- € ☐ 3 lbs local seasonal vegetable*
- € ☐ 3 lbs local seasonal vegetable*
- € ☐ 3 lbs local seasonal vegetable*
- € ☐ 8 oz cilantro

* corn, tomatoes, peas, olives, scallions, jicama, onions, tomatillos, avocados, limes, carrots, kale, chard, bell pepper, jalapeno pepper, zucchini, plaintains, and sweet potatoes are all vegetables that work well on this station

> Protein

- € ☐ 6 lbs boneless skinless chicken thighs

> Refrigerated

- € ☐ MINOR'S® Natural Gluten Free Chicken Base 1 tub
- € ☐ MINOR'S Red Chile Adobo Flavor Concentrate 1 tub

CHICKEN MEXICALI

PREP GUIDE

Serves: 50

All preparation and set-ups must be in accordance with the health department regulations and follow standard operator procedures and policies.

> Day Before Service

- € ☐ Prepare Chicken Mexicali soup recipe
- € ☐ Poach, chill, and dice for soup 6 lbs chicken thighs
- € ☐ Cut for soup, blanch and shock 3 lbs local seasonal vegetables
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- € ☐ Reserve 1 lb crispy tortilla strips (optional item)
- € ☐ Prepare 1 lb (dry weight) brown rice

> Day of Service

- €€€ ☐ Reheat broth to a minimum of 180°F
- € ☐ Chop 8 oz cilantro

> Station Set Up

- € ☐ Clean uniform
- € ☐ Gloves
- € ☐ Sanitizer solution with kitchen towel
- € ☐ 3 additional kitchen towels
- € ☐ Refuse container
- € ☐ 2 soup kettles
- € ☐ Two 6 oz ladles for soup
- € ☐ Containers for holding vegetables and other garnishes cold (10)
- € ☐ Risers and station decorations
- € ☐ Serving tongs (10)

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