**CREAMY CHICKEN TACO SOUP CHELSEA EAGLES**

**Type of Dish: Lunch Entrée**

MEAL PATTERN CONTRIBUTION: 5 oz eq M/MA, ½ cup legume

SERVINGS: 50

SERVING SIZE: 1 Cup

**Ingredients and Instructions**

**Water 4 Gallons**

**Better Than Bouillon, reduced sodium roasted chicken base 12 Tbsp**

**Black Beans, dry (local) 4.25 Pounds**

**Tomatoes, crushed (28oz can) 4 Each**

**Tomatoes, diced 6 Cups**

**Garlic, minced 8 cloves**

**Onion, chopped 6 Cups**

**Chicken, diced, USDA 12 Pounds**

**Taco Seasoning 1.25 Cups**

**Cheddar Cheese, USDA 4 Pounds**

**Sour Cream (local, Oakhurst) 2 Pounds**

**1 - In two large pots, bring to a boil. Combine 2 gallons of water with 6 Tbsp Better Than Bouillon reduced sodium roasted chicken broth base, and two pounds of pre-soaked black beans to each pot.**

**2 - In each pot add 2 cans of crushed red tomatoes, 4 cloves of diced garlic, and 3 cups chopped onions**

**3 - Continue to boil for 30 minutes.**

**4 - Add 6 lbs. Of pre-cooked chicken and 10 Tbs. of taco seasoning to each pot, cook over medium heat for 15 minutes (you may need to cook longer to get your desired softness of the black beans).**

**5 - Turn off the burner and whisk in 2 lbs. of cheese in each pot until melted all the way. (You may need to put the burner on low, you do not want it come back to a boil)**

**6 - Whisk in 1 lb. of the sour cream in each pot until well incorporated and enjoy!**