

## Three Bean Chili









Red kidney beans, pinto beans, black beans, sweet corn, bell peppers and green chilies in slow-simmered tomatoes and Southwestern spices.



## **INGREDIENTS:**

Tomatoes (tomatoes, salt, citric acid), Onions, Small Red Beans, Black Beans, Pinto Beans, Water, Organic Corn, Green Peppers, Green Chili Peppers, Red Bell Pepper, Yellow Peppers, Garlic, Cilantro, Corn Oil, Ancho Chili Powder, Paprika (for color), Sea Salt, Cumin, Chili Powder (spices, sea salt, garlic powder), Black Pepper, Dried Oregano, Pepper Sauce (distilled vinegar, red pepper, salt).

| <b>Nutrition</b>       | <b>Facts</b>  |
|------------------------|---------------|
| Serving size 1         | Cup (255g     |
| Amount per serving     |               |
| Calories               | 140           |
|                        | % Daily Value |
| Total Fat 2.5g         | 30            |
| Saturated Fat 0g       | 00            |
| Trans Fat 0g           |               |
| Cholesterol 0mg        | 00            |
| Sodium 520mg           | 239           |
| Total Carbohydrate 28g | 109           |
| Dietary Fiber 7g       | 25%           |
| Total Sugars 7g        |               |
| Includes 0g Added Sug  | ars 0º        |
| Protein 7g             |               |
| Vitamin D 0mcg         | 09            |
| Calcium 50mg           | 49            |
| Iron 2mg               | 109           |
| Potassium 310mg        | 69            |

| MFG CODE | RECIPE CODE | GTIN           | PACK SIZE      | SHELF LIFE                 |
|----------|-------------|----------------|----------------|----------------------------|
| 700260   | 500054      | 00667978044100 | 4-4# Bags/Case | 15 months from manufacture |

## FROZEN HANDLING INSTRUCTIONS:

Hold at a frozen state 0-15°F until time of use. Thaw under refrigeration for approximately 24-36 hours at or below 40°F. Heat to 165°F as quickly as possible by placing pouches in a water bath, kept preferably around 180 -190°F or by pouring thawed product into double boiler (stirring constantly to avoid scalding).