

Angus Steak Chili with Beans



Tender strips of seared Angus beef, green peppers and red beans in slow-simmered tomatoes with Southwestern spices.



INGREDIENTS:

Angus Beef, Ground Tomatoes (tomatoes, salt, citric acid), Onions, Diced Tomatoes (tomatoes, tomato juice, salt, citric acid), Small Red Beans, Green Bell Peppers, Garlic, Chili Powder (chili pepper, spices, salt, garlic powder), Canola Oil, Sea Salt, Cumin, Ancho Chile Powder, Oregano, Black Pepper, Cocoa Powder, Decaffeinated Coffee Extract, Cayenne Pepper.

| Nutrition Facts | |
|-------------------------------|-----------------------|
| Serving size | 1 cup (255g) |
| Amount per serving | |
| Calories | 210 |
| | % Daily Value* |
| Total Fat 8g | 10% |
| Saturated Fat 2.5g | 13% |
| Trans Fat 0g | |
| Cholesterol 45mg | 15% |
| Sodium 560mg | 24% |
| Total Carbohydrate 20g | 7% |
| Dietary Fiber 7g | 25% |
| Total Sugars 7g | |
| Includes 0g Added Sugars | 0% |
| Protein 19g | |
| Vitamin D 0mcg | 0% |
| Calcium 67mg | 6% |
| Iron 4mg | 20% |
| Potassium 483mg | 10% |

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

| MFG CODE | RECIPE CODE | GTIN | PACK SIZE | SHELF LIFE |
|----------|-------------|----------------|----------------|--------------------------|
| 700095 | 500657 | 00667978015018 | 2-8# Bags/Case | 50 days from manufacture |

REFRIGERATED HANDLING INSTRUCTIONS:

Store at 30-38°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 product into double boiler (stirring constantly to avoid scalding).

PALLET CONFIGURATIONS: 14 x 7 (98) **CASE DIMENSIONS:** 14.875" x 8.25" x 5"