## **Chicken Pinto Stew**



## **FOODSERVICE**

**SERVING SIZE: 30** 

In This Recipe

- 1/4 cup Vegetable Oil
- 2 cups Sliced Mushrooms
- 16 ounces Diced Chicken
- 2 teaspoons Black Pepper
- 2 teaspoons Oregano, Dry
- 1 quart Chicken Broth
- 6 3/4 pounds Furmano's Seasoned Pinto Beans
- 2 tablespoons Salt
- 10 ounces Baby Spinach

## **Preparation**

- 1. In a large pot over medium high heat, add Vegetable Oil
- 2. Add sliced Mushrooms and diced Chicken. Saute until chicken in browned
- 3. Add Black Pepper and Dry Oregano. Saute an additional 2 minutes
- 4. Deglaze pan with Chicken Broth, then add Furmano's Seasoned Pinto Beans. Heat to 165\*
- 5. Next Add Baby Spinach and Salt. Wilt Spinach, approx 5 minutes, and serve

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