

# Acorn Squash Chili



**FOODSERVICE**

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**SERVING SIZE: 16**

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## Ingredients

- 2 fluid ounces Water
- 1 1/2 cups Diced Onion
- 3 cups Acorn Squash, Diced
- 1/2 cup Celery, Diced
- 3/4 cup Leeks, Sliced
- 1 cup Green Peppers, Diced
- 2 cups Red Pepper, Diced
- 2 1/8 teaspoons Salt
- 1 1/2 pints Chicken Broth
- 1 quart Sausage Broth
- 2 cups **Furmano's Cannellini Beans(White Kidney)**, Drained
- 2 cups **Furmano's Dark Kidney Beans**, Drained and Rinsed
- 1 teaspoon Chili Powder

## In This Recipe



White Kidney Beans  
(Cannellini Beans) - 15.5 oz.



Pouch Dark Kidney Beans in  
Brine



White Kidney Beans  
(Cannellini Beans)



Dark Red Kidney Beans in  
Brine

## Preparation

1. In a large pot over medium heat, add Olive Oil.
  2. Next, add Onion, Acorn Squash, Celery, Leeks, Green Peppers, and Red Peppers. Saute until vegetables soften.
  3. Add Salt and Chili Powder. Saute for 2 minutes.
  4. Next, add Chicken Broth, Sausage Broth (or substitute Chicken Broth), Cannellini Beans, and Dark Kidney Beans. Heat to 165\*
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