

Pepperoni Pizza Chili
14 – Four person meals

**PRINT Enlarged Assembly Directions TWICE on page 3 and
Other Meal Recipes, Assembly Directions, Assembly Layouts**

This recipe is 8 times the original recipe on page 4.

Pepperoni Pizza Chili Food Items Shopping List:

- 8 pounds 90/10 lean ground beef
(or 11 lbs. of 80/20 ground beef)
- 8 - 15 oz. cans (120 oz.) kidney beans, rinsed & drained
- 8 - 15 oz. cans (120 oz.) pizza sauce
- 8 - 14 ½ oz. cans (116 oz.) Italian DICED tomatoes
- 8 - 8 oz. cans (64 oz.) tomato sauce
- 12 cups water
- 8 - 3 ½ oz. (28 oz.) packages sliced pepperoni
- 4 lbs. (approx. 8 large) green peppers makes 12 cups diced
- 8 tsp or 2 Tbsp. 2 tsp pizza or Italian seasoning
- 8 tsp or 2 Tbsp. 2 tsp salt
- 10 ½ cups (about 3 lbs.) Shredded mozzarella cheese or cheddar cheese, optional

Pepperoni Pizza Chili Packaging Items Shopping List:

- 14 Jumbo 2 gallon Ziploc bags
- 28 Snack size Ziploc bags for cheese
- 28 - 3 cup plastic containers with tight lids (have more on hand)
- Labels - 3 sheets of 10 per page for a total of 30 Pepperoni Pizza Chili Labels (have more on hand)
- Labels - 2 sheets of 10 per page for a total of 20 Meal Labels (have more on hand)
- 14 Prayer Cards (have more on hand)
- 14 Reply Cards (have more on hand)

Pepperoni Pizza Chili Utensils Needed:

Preparation:

- Cutting boards: chopping green peppers, slicing pepperoni
- 2 Large pans to cook beef & peppers
- Metal spatula for breaking up beef
- Sharp knife for cutting pepperoni
- 2 or 3 Can openers – lots of cans
- 2 Large pots for mixing ingredients and cooking soup
- Large spoon for stirring soup

- 4 or 8 cup measuring cups for water
- 1 tsp. and 1 Tbsp. measuring spoons

Assembly:

- 2 – 1 cup measuring cups for chili
- 2 – ¼ cup measuring cups for chili
- 1 – ½ cup measuring cup for cheese
- Disinfecting Wipes
- Disposable Gloves
- Tape
- Scissors

Pepperoni Pizza Chili Kitchen Prep:

- Ground Meat Prep
 1. Chop Green Peppers
 2. Brown Beef and green peppers. (Tip: Cook the beef and green peppers on 3-4 extra-large flat cookie sheets in oven or convection oven. Stir frequently breaking up beef into smaller pieces while it browns to prevent burning. We use a convection oven set to 350 degrees.)
 3. Drain meat juice and fat.
- Pepperoni Prep
 1. Cut pepperoni slices into quarters
- Pepperoni Pizza Chili Final Prep
 1. Open cans of beans, pizza sauce, tomatoes, tomato sauce
 2. In 2 large pots, stir in equal amounts of the browned beef & green peppers, beans, pizza sauce, tomatoes, tomato sauce, water, quartered pepperoni slices, pizza or Italian seasoning and salt
 3. Bring to a boil.
 4. Reduce heat and simmer uncovered for 30 minutes or until chili reaches desired thickness.

Pepperoni Pizza Chili Assembly:

1. Fill two plastic containers with 2 ¼ cups each Pepperoni Pizza Chili for each meal
2. Add lid making sure edges of pan are clean
3. Apply Pepperoni Pizza Chili Label
4. Fill snack size Ziploc with ½ cup cheese

Pepperoni Pizza Chili

1. Fill each container with 2 1/4 cups Pepperoni Pizza Chili

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1. Add lid making sure edges of pan are clean

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2. Apply Pepperoni Pizza Chili Label

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3. Fill snack size bag with 1/2 cup grated cheese

Original Recipe
Pepperoni Pizza Chili – Yield: 8 one cups servings

Ingredients

- 1 pound ground beef
- 1 16 oz. can kidney beans, rinsed & drained
- 1 15 oz. can pizza sauce
- 1 14 ½ oz. Italian Stewed tomatoes, cut
- 1 8 oz. can tomato sauce
- 1 ½ cups water
- 1 3 ½ oz. package sliced pepperoni
- ½ chopped green pepper
- 1 tsp pizza or Italian seasoning
- 1 tsp. salt
- Shredded mozzarella cheese, optional

Directions

5. In a large saucepan, cook beef over medium heat until no longer pink. Drain.
6. Stir in the beans, pizza sauce, tomatoes, tomato sauce, water, pepperoni, green pepper, pizza seasoning and salt
7. Bring to a boil.
8. Reduce heat and simmer uncovered for 30 minutes or until chili reaches desired thickness.
9. Garnish with cheese if desired.