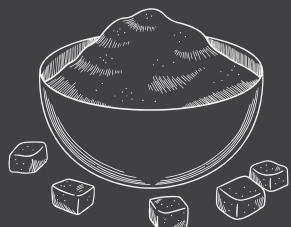
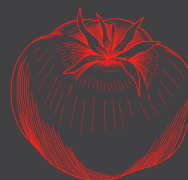
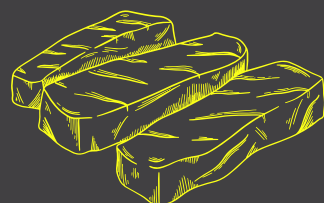
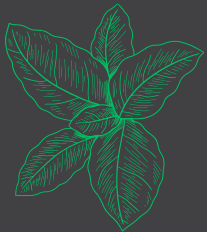
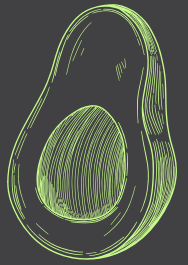
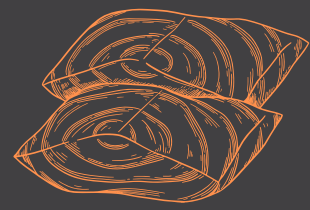
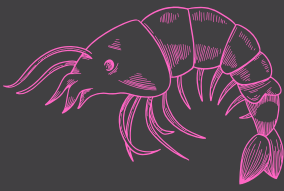
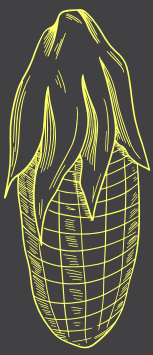


THE REVENUE INTEGRITY COOKBOOK

A COLLECTION OF RECIPES
SUBMITTED BY NAHRI MEMBERS



CONTRIBUTORS



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REVENUE INTEGRITY WEEK

The National Association of Healthcare Revenue Integrity (NAHRI) is excited to host the eighth annual Revenue Integrity Week, which will be held June 2-6, 2025.

Revenue Integrity Week is a time to:

- Recognize the unique and valuable contributions of revenue integrity professionals in the healthcare setting
- Increase public awareness of the revenue integrity profession
- Celebrate the diligence and dedication of revenue integrity professionals

Throughout Revenue Integrity Week, NAHRI releases new resources to help revenue integrity professionals excel in their roles and elevate their profession.

SLOW COOKER CHILI

Submitted by **Erin Brearley Cutter**



INGREDIENTS

- ½ large onion, diced
- 4 cloves garlic, minced
- 1 pound ground beef
- 1 pound ground pork
- 1 (28-ounce) can diced tomatoes, undrained
- 1 (28-ounce) can tomato sauce
- 1 (15-ounce) can kidney beans, undrained
- 2 tablespoons tomato paste
- 1 (4-ounce) can green chiles, undrained
- 2 tablespoons Worcestershire sauce
- ¼ cup chili powder
- 2 tablespoons cumin
- 1 tablespoon dried oregano
- Salt and pepper to taste
- 1 pinch ground cayenne (optional)
- 1 bay leaf (optional)

DIRECTIONS

- In a lightly oiled skillet over medium-high heat, cook the onion for 5–7 minutes, or until translucent. Increase cook time to 20 minutes if you would like to caramelize the onions. Add the garlic to skillet and cook for 1 minute, or until fragrant.
- Add the ground beef and pork to skillet. Cook for 8–10 minutes, breaking apart with a spatula, until browned.
- Transfer the ground beef mixture into a slow cooker. Add all the remaining ingredients and stir until combined. If you are using a bay leaf, place it in middle.
- Cook for 6–8 hours on low or 3–4 hours on high. If you used a bay leaf, remove it before serving.



QUICK TURKEY SLOPPY JOES

Submitted by **Stephanie Ellis**

INGREDIENTS

- 1 pound ground turkey
- 3 cloves garlic, finely chopped or minced
- 1 tablespoon chili powder
- 1 tablespoon olive oil
- 1 teaspoon paprika
- 1 teaspoon cumin
- 1 can (6-ounce) tomato paste
- 1 teaspoon dried oregano
- 2 tablespoons brown sugar

DIRECTIONS

- Heat skillet and add olive oil. Add ground turkey, garlic, and spices to skillet.
- Once meat is browned, add tomato paste and brown sugar to skillet. Allow to simmer.
- After simmering, serve mixture on buns or butter lettuce. It can also be eaten as a dip with tortilla chips.



CROCKPOT WHITE GRILLED CHICKEN CHILI

Submitted by **Sarah Goodman**

INGREDIENTS

- 3 cans (15.5-ounce) cannellini, great northern, or other white kidney beans, drained and rinsed
- 1 medium jalapeno pepper, seeded and minced
- 1/3 teaspoon red pepper flakes
- 1 1/2 cups frozen yellow or white corn
- 1/2 small onion, finely chopped
- 1 large or 2 small-to-medium Idaho baking potatoes, peeled and chopped into 1/2 inch cubes
- 2 cloves garlic, minced
- 1 tablespoon ground cumin
- 1 1/2 teaspoons ground coriander
- 1 teaspoon ancho chili powder
- 3–3 1/2 cups low-sodium chicken broth or water
- 3 cups grilled chicken breast, chopped
- 1 tablespoon flour (optional) (if gluten-free, substitute 1/2 tablespoon cornstarch)
- Salt and pepper to taste

DIRECTIONS

- Combine all ingredients other than the flour/cornstarch in a crockpot.
- Cook on high for 2.5–3 hours or low for 5–6 hours.
- Optional: When potatoes are almost done, combine flour (or cornstarch) with approximately 3 tablespoons cold water to make a slurry. When well-blended, add to chili to thicken sauce. Continue cooking until potatoes are fork-tender. If sauce thickens too much, add a little more chicken broth or water.
- Garnish as preferred with sour cream, chopped scallions, crushed tortilla chips, shredded cheese, or fresh chopped cilantro.



PASTA CECI

Submitted by **Sarah Goodman**

INGREDIENTS

- $\frac{1}{3}$ – $\frac{1}{2}$ cup extra-virgin olive oil
- 2 small cloves garlic, minced
- $\frac{3}{4}$ –1 cup dry white wine, such as sauvignon blanc, chardonnay, or pinot grigio
- 2–3 tablespoons fresh parsley, chopped
- 1 (15-ounce) can chickpeas, drained and rinsed
- Salt and pepper to taste
- 1 pound spaghetti, cooked al dente and drained

DIRECTIONS

- In a nonstick pan, sauté the garlic in a tablespoon of olive oil.
- Add the wine, fresh chopped parsley, and chickpeas to pan, as well as salt and pepper to taste. Simmer until the wine is reduced. Add the remaining olive oil and heat through.
- Toss the spaghetti with the chickpea mixture.
- Top with fresh chopped parsley and freshly grated Parmigiano Reggiano. Sprinkle crushed red pepper on top for a little heat, if desired. Serve with crusty bread.



PASTA E FAGIOLI

Submitted by **Sarah Goodman**

INGREDIENTS

- 2 tablespoons extra-virgin olive oil
- ½ pound center-cut or other lean bacon, cooked and crumbled
- 2 fresh rosemary sprigs, left intact
- 1 fresh thyme sprig, left intact
- 1 fresh bay leaf
- ½–¾ medium Vidalia onion, finely chopped
- 2–3 carrots, peeled and finely chopped
- 2–3 celery ribs, finely chopped
- 1 large clove garlic, minced
- Salt and pepper to taste
- 2 (15-ounce) cans cannellini beans, drained and rinsed
- 1 (15-ounce) can tomato sauce
- 2 cups water
- 1 quart chicken broth
- 2 cups ditalini pasta, dry and uncooked

DIRECTIONS

- Heat a deep pot (preferably stainless steel) over medium-high heat and add oil, herb stems, bay leaf, chopped vegetables, and garlic. Season vegetables with salt and pepper, if desired.
- Add beans, tomato sauce, water, and broth to pot and raise heat to high. Bring soup to a boil.
- Reduce heat and simmer for 45–60 minutes. Rosemary and thyme leaves will separate from their stems as soup cooks.
- Remove herb stems and bay leaf from soup. Raise heat and bring to rapid boil before adding pasta. Reduce heat to medium and cook soup, stirring occasionally, for 6–8 minutes, or until pasta is cooked al dente.
- Place pot on a trivet and let soup cool for a few minutes. Ladle soup into bowls and top with grated Parmigiano Reggiano or Romano cheese and the crumbled bacon. Serve with crusty bread.



SPICY LIME SHRIMP AND AVOCADO SALAD

Submitted by **Evan Martin**

INGREDIENTS

- ¼ cup red onion, chopped
- 1 clove garlic, diced
- 2 limes, juiced
- 1 teaspoon olive oil
- ½ teaspoon Tapatio or other hot sauce
- ¼ teaspoon kosher salt
- ¼ teaspoon black pepper
- 1 ½ pounds jumbo cooked shrimp, peeled and chopped
- 1 ½ medium Hass avocados, diced
- 1 jalapeno, seeds removed and finely diced

DIRECTIONS

- In a small bowl, combine red onion, garlic, lime juice, olive oil, Tapatio, salt, and pepper. Let mixture marinate for at least 5 minutes.
- In a large bowl, combine chopped shrimp, avocado, jalapeno, and optional tomato.
- Combine all ingredients, add optional cilantro, and gently toss.
- Serve with warm tortillas or chips.



BAKED OATMEAL

Submitted by **Daphne Pell**

INGREDIENTS

Oatmeal:

- 2 cups old-fashioned oats, uncooked
- ½ cup Splenda Granular
- ½ cup raisins or dried cranberries
- ½ teaspoon cinnamon
- ½ teaspoon salt
- 2 cups 1% milk
- ½ cup non-fat half-and-half
- ½ cup maple syrup
- 4 large egg whites, lightly beaten
- 2 tablespoons margarine or butter, melted
- 2 teaspoons vanilla

Topping:

- 1 tablespoon brown sugar
- 1 tablespoon Splenda Granular
- ½ teaspoon cinnamon

DIRECTIONS

- Heat oven to 350° F.
- Spray 1 ½ quart soufflé dish with cooking spray.
- In a large bowl, combine the oats, Splenda, raisins, cinnamon, and salt; mix well. In a medium bowl, combine milk and remaining liquid ingredients. Add milk mixture to dry ingredients and stir. Pour into baking dish. Bake for 30 minutes.
- While oatmeal is baking, prepare topping; Combine brown sugar, Splenda, and cinnamon.
- Sprinkle on topping and bake for an additional 15-20 minutes, or until center puffs slightly and is firm to the touch.