

BBQ (STRIPS) CHICKEN NACHOS-CRUMB

MEAL COMPONENT CONTRIBUTION:

2½ oz. eq. meat/meat alternate, 1¼ oz. eq. whole grain, ¼ cup red/orange vegetable, 1/8 cup other vegetable

NUMBER OF PORTIONS: 100 **SIZE OF PORTION:** 1 serving-see step 8 for portion

RECIPE HACCP PROCESS: #2 - Same day service



MEAT/MEAT ALTERNATE : WHOLE GRAINS : VEGETABLES
(RED/ORANGE) : VEGETABLES (OTHER)

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Chicken Strips, Fajita, Southwest Flavor, #1028	9 pounds + 6 ounces
Spice Blend MS, Southwest, No Salt, #2735	1/2 cup
Sauce, BBQ, Hickory Smoke, #2253	1 quart + 1 pint
Peppers, Jalapeño, Sliced, #2810	1/4 cup
Cheese, Pepper Jack, Shredded, USDA	1 pound + 9 ounces
Chips, Tortilla, Light Salt, Bulk, #2125	3 pounds + 2 ounces
Tomatoes, Whole, Red, Ripe, Raw, #4110	1 pound + 8 ounces
Salad Mix, Iceberg, Carrot, Red Cabbage, #4012	2 pounds + 8 ounces

DIRECTIONS

- Defrost the chicken in the refrigerator overnight.
- Place the chicken in a braising pan or steam-jacketed kettle and heat for 5 minutes.
- Add the Southwest Spice Blend, BBQ sauce, and jalapeños to the chicken and mix until well combined.
- After mixing, continue cooking until the desired temperature is reached.
CCP: Heat to 165 degrees F or higher for at least 15 seconds at the completion of the cooking process. If the manufacturer instructions on the package or case have a higher temperature, follow those recommendations.
- Transfer to the steam table pan and keep warm until time for assembly on the line.
CCP: Cover and hold for service at 135 degrees F or higher.
- Portion ½ ounce of cheese in containers. Cover and refrigerate until time for assembly and service.
CCP: Cover and hold under refrigeration (41 degrees F or lower) until ready for service.
- Portion 2 ounces of salsa in containers.
Store the containers in the refrigerator until ready for service.
CCP: Hold under refrigeration (41 degrees F or lower) until ready for service. Check temperature every 30 minutes. Cover, label, and date any leftovers .
- Portion 1 ounce of tortilla chips (about 9 chips) in a boat. Cover and hold for service
- Wash the tomatoes. then dice them into ¼-inch pieces. Combine the diced tomatoes with lettuce, toss lightly, and portion ¼ cup in a portion container. Cover and refrigerate for service.
CCP: Hold under refrigeration (41 degrees F or lower) until ready for assembly.
- Portion 4 ounces (½ cup) of the chicken mixture with a #8 scoop over 1 ounce of tortilla chips (approximately 9 chips) in each container. Serve with ½ ounce of cheese and ¼ cup of lettuce and tomato.

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DIRECTIONS

11. One portion provides 2½ oz. eq. of meat/meat alternate, 1¼ oz. eq. of grains, and 1/8 cup of other vegetable.

CCP: Hold and maintain product at a minimum temperature of 135 degrees F or higher. Check temperature every 30 minutes. Leftovers should be covered, labeled, and dated. Quick chill within 2 hours to 70 degrees F or lower and from 70 to 41 degrees F or lower within an additional 4 hours.

PRODUCTION NOTES

Use USDA Foods products when available.

Refer to USDA FNS Food Buying Guide for School Meal Programs for quantities to purchase if recipe is altered.

If changes are made in ingredients, check crediting information and re-calculate the nutrition analysis.

"Culinary Techniques for Healthy School Meal" provides seasoning and serving ideas for poultry.

NUTRIENTS PER SERVING

Calories	343	Dietary Fiber	2.46 g	Sodium	972.00 mg	Sat. Fat	4.52 g
Carbohydrates	33.87 g	Protein	22.55 g	Total Fat	13.61 g	Trans Fat	0.00 g