

CHICKEN NACHOS - CRUMBLEY (USDA FOODS)

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, USDA Foods, #A563	16 pounds
Tomatoes, Whole, Red, Ripe, Raw, #4110	4 pounds
Lettuce, Shredded, #4008	2 pounds + 12 ounces
Cheese, American, Grated/Shredded, #1306	3 pounds + 2 ounces
Cheese, Mozzarella, Shredded, #1307	3 pounds + 2 ounces
Salsa, Bulk, #A237-USDA Foods	1 gallon + 2 1/2 cup
Chips, Tortilla, Light Salt, Bulk, #2125	6 pounds + 4 ounces

DIRECTIONS

- Defrost the chicken in the refrigerator overnight.
CCP: Hold under refrigeration (41 degrees F or lower).
- Steam the chicken for 15 minutes
CCP: Heat to 135 degrees F or higher for at least 15 seconds at the completion of the cooking process. If manufacturer instructions on the package or case have a higher temperature, follow those recommendations.
- Drain the chicken. Then cover it and place it in a warmer, until ready for service.
CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes.
- Wash the tomatoes and drain them well. Then dice the tomatoes.
Combine the tomatoes and shredded lettuce. Portion ¼ cup of the mixture in containers.
Store them 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 .
- Mix cheeses and portion 1 ounce of cheeses in containers.
Store it 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 2 ounces of salsa in containers.
Store it 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 .
- Weigh 2 2/3 ounces of chicken to determine portion size.
- Portion 1 ounce of chips (12 to 13 chips) in the bottom of a container. Top with 2 2/3 ounces of cooked chicken and 1 ounce of cheese mixture. Serve the lettuce and tomato mixture and the salsa as choices for students to select.

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DIRECTIONS

9. One portion of nachos with cheese and salsa provides 2½ oz. eq. of meat/meat alternate, 1¼ oz. eq. whole grain, ¼ cup red/orange vegetable, and 1/8 cup other vegetable.

CCP: Hold and maintain the product at a maximum temperature of 41 degrees F. Check temperature every 30 minutes. Discard any leftovers.

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	334	Dietary Fiber	4.11 g	Sodium	893.81 mg	Sat. Fat	6.72 g
Carbohydrates	25.92 g	Protein	22.89 g	Total Fat	14.83 g	Trans Fat	0.00 g