

CHICKEN NACHOS-CRUMBLY

MEAL COMPONENT CONTRIBUTION:

2½ oz. eq. meat/meat alternate, 1 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, Frozen, #1028	15 pounds + 10 ounces
Tomatoes, Whole, Red, Ripe, Raw, #4110	4 pounds
Lettuce, Shredded, #4008	2 pounds + 12 ounces
Cheese, American, Grated/Shredded, USDA	3 pounds + 2 ounces
Cheese, Mozzarella, Shredded, USDA	3 pounds + 2 ounces
Salsa, Bulk, #2823	1 1/2 gallon + 1 cup
Chips, Tortilla, Light Salt, Bulk, #2125	6 pounds + 4 ounces

DIRECTIONS

- Defrost the chicken in the refrigerator overnight.
- Steam the chicken for 15 minutes, or according to the directions on the package or case.
CCP: Heat to 135 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.
- Drain the chicken. Then cover it and place it in a warmer, until ready for service.
CCP: Hold and maintain the product at a minimum temperature of 135 degrees F.
- Rinse the tomatoes under cold running water, then drain them. Core the tomatoes, then dice them into ½ inch pieces.
Combine the tomatoes and shredded lettuce. Portion the mixture in ¼ cup 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 the cheeses and portion 1 ounce of cheese 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 .
- 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 .
- Weigh 3 ounces of chicken to determine the portion size.
- Portion 1 ounce of chips (9 to 10 chips) in the bottom of a container. Top with 3 ounces of cooked chicken and 1 ounce of cheese mixture. Serve the lettuce and tomato mixture and salsa as choices for students to select.

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DIRECTIONS

- 9. One portion nachos with cheese and salsa provides 3 oz. eq. of meat/meat alternate, 1 oz. eq. whole grain, ¼ cup red/orange vegetable, and 1/8 cup other vegetable.

CCP: Hold and maintain 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	4.17 g	Sodium	1005.33 mg	Sat. Fat	7.54 g
Carbohydrates	26.61 g	Protein	23.62 g	Total Fat	15.30 g	Trans Fat	0.00 g