Fajita Chicken Nachos



Servings:	1.00	Category:	Entree
Serving Size:	3.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-50898
School:	Central Elementary School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
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Conventional Oven
15 - 18 minutes at 400°F from frozen.
CONVECTION
Appliances vary, adjust accordingly.
Convection Oven

CHIX BRST STRP FAJT GRLLD
3 Ounce
4 - 6 minutes at 400°F from frozen.
MICROWAVE
Appliances vary, adjust accordingly.
Microwave
4 1

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Preparation Instructions

Bake the chicken at 375 degrees for 8-10 minutes or until 165 degrees. Mix pulled chicken with queso sauce and place in the warmer. The recipe from Parsley Marketing stated the recipe made 60 servings.

2 - 5 1

UNPREPARED

CCP: Heat to 165° F or higher for at least 15 seconds.

CCP: Hold for hot service at 135° F or higher.

Use a 3 oz. spoodle.

Starch

Meal Components (SLE) Amount Per Serving

Legumes

 Meat
 0.000

 Grain
 0.000

 Fruit
 0.000

 GreenVeg
 0.000

 RedVeg
 0.000

 OtherVeg
 0.000

0.000

0.000

Nutrition Facts

Appliances vary, adjust accordingly.

2 minutes on high setting from frozen.

Servings Per Recipe: 1.00 Serving Size: 3.00 Ounce

Amount Per Serving					
Calories		100.00			
Fat		2.50g			
SaturatedFat		1.00g			
Trans Fat*		0.00g			
Cholesterol		45.00mg			
Sodium		530.00mg			
Carbohydrates		3.00g			
Fiber		0.00g			
Sugar		1.00g			
Protein		17.00g			
Vitamin A	0.00IU	Vitamin C	0.00mg		
Calcium	0.00mg	Iron	0.00mg		

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Nutrition - Per 100g					
Calories		117.58			
Fat		2.94g			
SaturatedFat		1.18g			
Trans Fat*		0.00g			
Cholesterol		52.91mg			
Sodium		623.17mg			
Carbohydrates		3.53g			
Fiber		0.00g			
Sugar		1.18g			
Protein		19.99g			
Vitamin A	0.00IU	Vitamin C	0.00mg		
Calcium	0.00mg	Iron	0.00mg		

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes