

# Fajita Chicken Nachos

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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX BRST STRP FAJT GRLLD	3 Ounce	<b>BAKE</b> Appliances vary, adjust accordingly. Conventional Oven 15 - 18 minutes at 400°F from frozen. <b>CONVECTION</b> Appliances vary, adjust accordingly. Convection Oven 4 - 6 minutes at 400°F from frozen. <b>MICROWAVE</b> Appliances vary, adjust accordingly. Microwave 4 1 2 - 5 1 2 minutes on high setting from frozen. <b>UNPREPARED</b>	481858

## 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.

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.

## Meal Components

Amount Per Serving

<b>Meat/Meat Alternate</b>	0.000
<b>Grain</b>	0.000
<b>Fruit</b>	0.000
<b>DarkGreen</b>	0.000
<b>Red/Orange</b>	0.000
<b>OtherVeg</b>	0.000
<b>Beans, Peas, and Lentils</b>	0.000
<b>Starchy</b>	0.000

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 3.00 Ounce

Amount Per Serving	
<b>Calories</b>	120.00
<b>Fat</b>	4.00g
<b>Saturated Fat</b>	1.00g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	60.00mg
<b>Sodium</b>	530.00mg
<b>Carbohydrates</b>	2.00g
<b>Fiber</b>	0.00g
<b>Total Sugar</b>	1.00g
<b>Added Sugar</b>	1.00g
<b>Protein</b>	19.00g
<b>Vitamin A</b> 0.00mcg	<b>Vitamin C</b> 0.00mg
<b>Calcium</b> 200.00mg	<b>Iron</b> 1.00mg

## Nutrition - Per 100g

<b>Calories</b>	141.10
<b>Fat</b>	4.70g
<b>Saturated Fat</b>	1.18g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	70.55mg
<b>Sodium</b>	623.17mg
<b>Carbohydrates</b>	2.35g
<b>Fiber</b>	0.00g
<b>Total Sugar</b>	1.18g
<b>Added Sugar</b>	1.18g
<b>Protein</b>	22.34g
<b>Vitamin A</b> 0.00mcg	<b>Vitamin C</b> 0.00mg
<b>Calcium</b> 235.16mg	<b>Iron</b> 1.18mg