

# Frito Chili Pie

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	6.00 Ounce	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-52576
<b>School:</b>	Central Elementary School		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHILI BEEF W/BEAN	6 Ounce	KEEP FROZEN Place sealed bag in a steamer or in boiling water. Heat Approximately 30 minutes or until product reaches serving temperature. CAUTION: Open bag carefully to avoid being burned	344012
CHIP CORN TOP N GO 60-1.5Z FRITOS	1 Each	READY_TO_EAT Lay product flat with the front facing you. Pull open the easy open strip to reveal the product. Cover product with toppings (chili, cheese sauce, or other - you provide) Enjoy!	317677

## Preparation Instructions

KEEP FROZEN Place sealed bag in a steamer or in boiling water.

Heat Approximately 30 minutes or until product reaches serving temperature. CAUTION: Open bag carefully to avoid being burned

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

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

6 ounce spoodle

## Meal Components

Amount Per Serving

<b>Meat/Meat Alternate</b>	2.000
<b>Grain</b>	2.000
<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: 6.00 Ounce

Amount Per Serving	
<b>Calories</b>	396.43
<b>Fat</b>	20.15g
<b>Saturated Fat</b>	3.75g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	31.90mg
<b>Sodium</b>	486.71mg
<b>Carbohydrates</b>	39.44g
<b>Fiber</b>	6.12g
<b>Total Sugar</b>	5.15g
<b>Added Sugar</b>	0.00g
<b>Protein</b>	13.38g
<b>Vitamin A</b> 1288.51mcg	<b>Vitamin C</b> 19.55mg
<b>Calcium</b> 92.49mg	<b>Iron</b> 3.49mg

## Nutrition - Per 100g

<b>Calories</b>	233.06
<b>Fat</b>	11.84g
<b>Saturated Fat</b>	2.20g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	18.76mg
<b>Sodium</b>	286.13mg
<b>Carbohydrates</b>	23.19g
<b>Fiber</b>	3.60g
<b>Total Sugar</b>	3.03g
<b>Added Sugar</b>	0.00g
<b>Protein</b>	7.87g
<b>Vitamin A</b> 757.51mcg	<b>Vitamin C</b> 11.50mg
<b>Calcium</b> 54.37mg	<b>Iron</b> 2.05mg