

# nacho



<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-57374

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
Build Own Nachos- Nachos	2 Ounce	Heat taco meat according to manufacturer directions. CCP: Heat to 155°F or higher for 15 seconds. CCP: Hold at hot holding for 140°F or higher Heat cheese sauce according to manufacturer's direction in the steamer or hot water bath. CCP: Heat cheese to 165°F or higher for 15 seconds CCP: Hold at 140°F or higher. To assemble, Place Tortilla Rounds in tray with 2oz queso and 2 oz of taco meat on side • Hold hot foods at 135 °F or above	R-44188
Build Own Nachos- Taco Beef	2 Ounce	Heat taco meat according to manufacturer directions. CCP: Heat to 155°F or higher for 15 seconds. CCP: Hold at hot holding for 140°F or higher	R-57241
Build Own Nachos- Queso	2 Ounce	Heat cheese sauce according to manufacturer's direction in the steamer or hot water bath. CCP: Heat cheese to 165°F or higher for 15 seconds CCP: Hold at 140°F or higher. To assemble, Place Tortilla Rounds in tray with 2oz queso and 2 oz of taco meat on side • Hold hot foods at 135 °F or above	R-57243

## Preparation Instructions

No Preparation Instructions available.

## Meal Components

Amount Per Serving

<b>Meat/Meat Alternate</b>	3.000
<b>Grain</b>	2.500
<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: 1.00 Serving

Amount Per Serving	
<b>Calories</b>	627.80
<b>Fat</b>	31.20g
<b>Saturated Fat</b>	11.20g
<b>Trans Fat</b>	0.59g
<b>Cholesterol</b>	97.00mg
<b>Sodium</b>	1257.90mg
<b>Carbohydrates</b>	51.00g
<b>Fiber</b>	8.10g
<b>Total Sugar</b>	4.00g
<b>Added Sugar</b>	0.00g
<b>Protein</b>	36.30g
<b>Vitamin A</b> 0.00mcg	<b>Vitamin C</b> 0.00mg
<b>Calcium</b> 270.00mg	<b>Iron</b> 1.00mg

## Nutrition - Per 100g

No 100g Conversion Available