

Chicken Nacho Supreme



Servings:	40.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-8138

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Chicken, Diced, Cooked, Frozen	10 Pound		100101
SPICE CHILI POWDER MILD	1 Teaspoon		331473
SPICE PAPRIKA SPANISH	1 Tablespoon		225002
SPICE ONION POWDER	1 1/2 Tablespoon		126993
SPICE GARLIC GRANULATED	1 1/2 Tablespoon		513881
SPICE CUMIN GRND	1 1/2 Tablespoon		273945
SPICE PEPR RED CAYENNE GRND	1/2 Teaspoon		225088
LIME 6-12CT MRKN	2 Each		570095
SEASONING TACO SLT FR	1/2 Cup		605062
CHIP TORTL RND YEL	440 Piece		163020
SAUCE CHS CHED POUCH 6-106Z LOL	80 Ounce		135261
SOUR CREAM PKT 400-1Z GCHC	40 Each	READY_TO_EAT Served as a topping on a hot or cold meal	836750

Preparation Instructions

Pull the diced chicken out of the freezer 2 days before you are serving Chicken Nacho Supreme.

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In small mixing bowl, combine:

Chili Powder

Paprika

Onion Powder

Garlic, Granulated

Cumin

Cayenne Pepper

Whisk to combine.

In a measuring cup, put 1 fluid ounce of lime juice.

Add the combined spices.

Now add water to the measuring cup until your mixture shows a total of 4 cups.

Whisk to combine.

In a 4" steamtable pan, add your thawed diced chicken.

And add the taco seasoning and the marinade mixture to the chicken.

Mix until chicken is evenly coated with seasonings.

Cover pans tightly and place into walk-in cooler overnight.

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The next day, preheat oven to 350 degrees F.

Set timer for 15 minutes.

Take pan out of the oven and stir the chicken.

Place the pan back into the oven and bake for another 10-15 minutes.

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CCP: Heat to 165 degrees F or higher for 15 seconds.

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

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Use a 2oz spoodle to serve

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Warm cheese sauce as directed.

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In a boat, place 11 tortilla chips, 2oz spoodle of fajita chicken, and 2oz ladle of nacho cheese sauce.

Meal Components

Amount Per Serving

Meat/Meat Alternate	4.913
Grain	1.375
Fruit	0.000
DarkGreen	0.000
Red/Orange	0.000
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starchy	0.000

Nutrition Facts

Servings Per Recipe: 40.00

Serving Size: 1.00 Serving

Amount Per Serving	
Calories	434.33
Fat	20.35g
Saturated Fat	7.66g
Trans Fat	0.00g
Cholesterol	122.26mg
Sodium	618.86mg
Carbohydrates	29.19g
Fiber	2.60g
Total Sugar	1.05g
Added Sugar	0.00g
Protein	31.79g
Vitamin A 1.68mcg RAE	Vitamin C 0.98mg
Calcium 271.27mg	Iron 1.60mg

Nutrition - Per 100g

Calories	215.78
Fat	10.11g
Saturated Fat	3.81g
Trans Fat	0.00g
Cholesterol	60.74mg
Sodium	307.46mg
Carbohydrates	14.50g
Fiber	1.29g
Total Sugar	0.52g
Added Sugar	0.00g
Protein	15.79g
Vitamin A 0.83mcg RAE	Vitamin C 0.48mg
Calcium 134.77mg	Iron 0.79mg