

# Chicken Nacho Supreme



<b>Servings:</b>	40.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	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.

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

<b>Meat/Meat Alternate</b>	4.913
<b>Grain</b>	1.375
<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: 40.00

Serving Size: 1.00 Serving

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

## Nutrition - Per 100g

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