

Chicken Nacho - NSLP

General Information

Recipe #	Category	Source
1993734	Lunch Entree 	Local

Ingredients

Name	Quantity	Quantity + 2
Onions, raw	1 qt. chopped	
Vegetable oil, palm kernel	¼ c.	
Chicken Diced, 1/2", White Meat, Low Sodium, 2M, 59/2.7oz, 10#, Tyson, 10241600928	17 lbs.	
Tomatoes, red, ripe, raw, year round average	1 qt. chopped or sliced	
Redpack Tomato Paste, 111oz Can - CS of 6	¼ c.	
Beverages, water, tap, municipal	3 qt.	
Sauce, salsa, ready-to-serve	½ c.	
Soup, chicken broth or bouillon, dry	2 tbsp., 2 tsp.	
Spices, pepper, black	2 tsp. ground	
Spices, chili powder	½ c.	
Spices, cumin seed	1 tbsp., 1 tsp. ground	
Reduced Fat Cheese Sauce, Reduced Sodium	9 lbs., 4 oz.	
Tortilla Chips, Yellow Corn, Round, 12#, Mission, 08641	12 lbs., 8 oz.	

Preparation Instructions

HACCP Process: #3 - Complex Food Preparation

1. In a braising pan, heat oil. Add onions and heat for 2 minutes or until they become translucent.
2. Add chicken and continue to cook for 2 minutes.
3. Add salsa, chicken base, and remainder of seasonings and simmer for an additional 15-20 minutes or until reduced and slightly thickened. Ensure that the internal temperature reaches 165 degrees F.
4. To serve, drizzle 1.5 oz of warmed cheese sauce over 2 oz of chips, and top with 3 oz of chicken.

Food prep areas, Equipment, and utensils, to be used in recipe will be washed and sanitized prior to beginning the preparation and cooking.

Assemble all ingredients, utensils, etc. to be used in recipe within easy reach of prep area so that food safety can be managed more effectively as well as better control of contamination and cross contamination.

Remove frozen product from freezer using oldest pack date first.

CCP: Take and record on a temperature log all beginning temperatures of refrigerated foods before beginning the recipe.

Wash hands thoroughly before handling food, after handling contaminated food or objects, and before switching to another step where there is an opportunity for contamination. This applies as well to before and after glove use. Use clean pair of gloves when handling raw product. Replace gloves after handling any other object.



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Serving Size	Yield
1 Cup	100.00

Nutrition Facts

Serving Size 1 Cup (221 gm)		
Amount Per Serving		
Calories		479.432
		% Daily Value*
Total Fat	23.716 gm	36.486%
Saturated Fat	5.991 gm	29.956%
Trans Fat	0.000* gm	
Cholesterol	64.381 mg	21.46%
Sodium	466.244 mg	19.427%
Total Carbohydrate	41.098 gm	13.699%
Dietary Fiber	4.521 gm	18.086%
Total Sugars	2.148 gm	
Includes 0.000 * gm of Added Sugars		
Protein	26.967 gm	53.933%
Vitamin A	13.049* mcg RAE	1.45%
Vitamin C	1.502* mg	2.504%
Vitamin D	0.000 mcg	
Calcium	207.048 mg	20.705%
Iron	1.149 mg	6.386%
Potassium	762.675 mg	16.227%
Saturated Fat % of Calories		11.247 %
Added Sugar % of Calories		0.000 %
* Indicates missing Nutrient Information.		
^ Indicates user added nutrient.		

The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to the daily diet. 2,000 calories a day is used for general nutrition advice.

Meal Components

Component	Measurement
Meat/Meat Alternates	2 oz

[insert storage & handling instructions from ingredient file]. Place product in a single layer on a clean pan.

Preheat oven [insert oven type & oven temp from ingredient file].

Place in oven and bake [insert heating instructions from ingredient file].

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

Remove product from oven. Caution! Finished product is hot. Use oven mitts when handling product to avoid injury.

CCP: Place product in warming cabinet until served. Ensure that hot food is held at a temperature above 140° F.

CORRECTIVE ACTION HOT FOOD: All cooked food items being held for service that drop below 140 degrees must be removed from service until such time as they are reheated to 165 degrees. Any food not eaten after reheating must be discarded.

CCP: Maximum holding time is two (2) hours. Discard product after maximum holding time is reached. Do not reheat product.

CCP: Record time and internal temperature of completed recipe on daily log.

Grains

2 oz

Added Sugar Limitations ⓘ

Not applicable.

Vendors

Mission Foodservice 🇺🇸

Tyson Foods, Inc. 🇺🇸

Dates

Last Updated
10-16-2025

Created
10-16-2025

Edit Recipe