

# Chicken Taco - CACFP

## General Information

Recipe #	Category	Source
2010760	Lunch Entree 	Local

## Ingredients

Name	Quantity	Quantity + 2
Onions, raw	½ c. chopped	
Vegetable oil, palm kernel	1 ½ tsp.	
Chicken Diced, 1/2", White Meat, Low Sodium, 2M, 59/2.7oz, 10#, Tyson, 10241600928	4 lbs., 2 oz.	
Garlic, raw	1 tbsp., 1 ½ tsp.	
Tomatoes, red, ripe, raw, year round average	¾ c. chopped or sliced	
Redpack Tomato Paste, 11oz Can - CS of 6	1 ½ tsp.	
Beverages, water, tap, municipal	1 c.	
Soup, chicken broth or bouillon, dry	1 ½ tsp.	
Sauce, salsa, ready-to-serve	1 tbsp., 1 ½ tsp.	
Salt, table	¼ tsp.	
Spices, pepper, black	¼ tsp. ground	
Spices, chili powder	1 ½ tsp.	
Spices, cumin seed	¼ tsp. whole	
Seasoning mix, dry, taco, original	1 tbsp.	
Tortilla, Flour, 6", Whole Wheat, 24/12ct, 19.5#, 1WG, Mission, 10462	25 tortilla	



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Serving Size	Yield
1 Taco	25.00

## Nutrition Facts

### Serving Size 1 Taco (127 gm)

Amount Per Serving	% Daily Value*
Calories 204.903	
Total Fat 5.900 gm	9.076%
Saturated Fat 1.625 gm	8.125%
Trans Fat 0.000* gm	
Cholesterol 44.565 mg	14.855%
Sodium 382.336 mg	15.931%
Total Carbohydrate 17.025 gm	5.675%
Dietary Fiber 2.260 gm	9.041%
Total Sugars 0.436 gm	
Includes 0.000 * gm of Added Sugars	
Protein 19.134 gm	38.267%
Vitamin A 4.939* mcg RAE	0.549%
Vitamin C 1.160* mg	1.934%
Vitamin D 0.000* mcg	
Calcium 82.788 mg	8.279%
Iron 1.716 mg	9.532%
Potassium 460.588* mg	9.8%
Saturated Fat % of Calories	7.137 %
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	1 oz

## Preparation Instructions

### HACCP Process: #3 - Complex Food Preparation

1. Heat oil in a large pot over medium heat. Cook onions until they become translucent about 2 minutes.
2. Add chicken and garlic and cook an additional 2 minutes.
3. Mix diced tomatoes and tomato paste and add to the chicken mixture. Simmer for 15 minutes.
4. Add remainder of ingredients and simmer for an additional 15-20 minutes. Ensure that the internal temperature reaches 165 degrees F.
5. To serve place 1/4 cup on each tortilla. Serve 1 per portion.

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 products from storage 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.

Grains

1 oz

Place product in a single layer on a clean pan.

## Added Sugar Limitations

Not applicable.

Preheat oven.

## Vendors

Mission Foodservice 

Tyson Foods, Inc. 

Place in oven and bake.

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.

## Dates

### Last Updated

10-29-2025

### Created

10-29-2025

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