

# Chili Verde Taco Salad - CACFP

## General Information

| Recipe # | Category     | Source |
|----------|--------------|--------|
| 2010764  | Lunch Entree | Local  |

## Ingredients

| Name   | Quantity           | Quantity + 2 |
|--|--------------------|--------------|
| Onions, raw  | 1 tbsp.<br>chopped |              |
| Garlic, raw  | 1 ½ tsp.           |              |
| Vegetable oil, palm kernel   | ⅓ tsp.             |              |
| Beverages, water, tap, municipal                                       | 2 tbsp., 2 ⅓ tsp.  |              |
| Soup, chicken broth or bouillon, dry                                   | ⅛ tsp.             |              |
| Sauce, salsa, verde, ready-to-serve                                    | 1 tbsp., 2 ⅓ tsp.  |              |
| Peppers, chili, green, canned  | 1 tbsp.            |              |
| Chicken Strips, Fajita, FC, CN, 2M, 171/2.8oz, 30#, Tyson, 10035220928 | 8 ½ oz.            |              |
| Sour cream, light  | 1 tbsp.            |              |
| Lime juice, raw  | ¾ tsp.             |              |
| Coriander (cilantro) leaves, raw                                       | 1 tbsp.            |              |
| Spices, coriander leaf, dried  | < ⅛ tsp.           |              |
| Spices, pepper, black  | < ⅛ tsp. ground    |              |
| Tortilla Chips, Yellow Corn, Round, 12#, Mission, 08641                | 6 oz.              |              |
| Lettuce, cos or romaine, raw   | 9 ½ oz.            |              |



## Preparation Instructions

### HACCP Process: #2 - Same Day Service

1. In a large pot over medium heat, saute onions and garlic in oil for 45 seconds or until garlic turns slightly brown.
2. Add water, chicken base, salsa, chilis, black pepper and chicken to pot and let simmer for 25 minutes. Internal temperature must reach 165 degrees F.
3. Finish by stirring in sour cream, lime juice, cilantro, and dried coriander. Place mixture into hotel pan or 12x20 inch pan, and hold hot for service.
4. To serve, place 1 oz of tortilla chips on a plate followed by 1 cup of shredded lettuce. Top with 1/4 cup of chicken mixture.

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

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Serving Size 0.25 Cup Yield 6.00

## Nutrition Facts

Serving Size 0.25 Cup (130 gm)

Amount Per Serving

Calories 219.554

% Daily Value\*

Total Fat 11.058 gm 17.013%

Saturated Fat 2.326 gm 11.63%

Trans Fat 0.000\* gm

Cholesterol 38.477 mg 12.826%

Sodium 295.943 mg 12.331%

Total Carbohydrate 21.540 gm 7.18%

Dietary Fiber 3.096 gm 12.385%

Total Sugars 0.779\* gm

Includes 0.000 \* gm of Added Sugars

Protein 10.322 gm 20.643%

Vitamin A 190.781\* mcg RAE 21.198%

Vitamin C 3.379\* mg 5.632%

Vitamin D 0.004 mcg 0.019%

Calcium 45.001 mg 4.5%

Iron 0.490 mg 2.723%

Potassium 321.266 mg 6.835%

Saturated Fat % of Calories 9.535 %

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        |

well to before and after glove use. Use clean pair of gloves when handling raw product. Replace gloves after handling any other object.

Place product in a single layer on a clean pan.

Preheat oven.

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

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### Last Updated

01-06-2026

### Created

10-29-2025

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|            |           |
|------------|-----------|
| Grains     | 1 oz      |
| Dark Green | 0.25 cups |

## Added Sugar Limitations

Not applicable.

## Vendors

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Mission Foodservice 

Tyson Foods, Inc. 