

Chili Verde Taco Salad - NSLP

General Information

Recipe #	Category	Source
2010765	Lunch Entree 	Local

Ingredients

Name	Quantity	+Quantity 2
Onions, raw	1 c. chopped	
Garlic, raw	½ c.	
Vegetable oil, palm kernel	2 tbsp.	
Beverages, water, tap, municipal	1 pt., 1 c.	
Soup, chicken broth or bouillon, dry	2 tsp.	
Sauce, salsa, verde, ready-to-serve	1 pt.	
Peppers, chili, green, canned	1 c.	
Chicken Strips, Fajita, FC, CN, 2M, 171/2.8oz, 30#, Tyson, 10035220928	8 lbs., 12 oz.	
Sour cream, light	1 c.	
Lime juice, raw	¼ c.	
Coriander (cilantro) leaves, raw	1 c.	
Spices, coriander leaf, dried	½ tsp.	
Spices, pepper, black	½ tsp. ground	
Tortilla Chips, Yellow Corn, Round, 12#, Mission, 08641	6 lbs., 4 oz.	
Lettuce, cos or romaine, raw	4 lbs., 12 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 2 oz of tortilla chips on a plate followed by 1 cup of shredded lettuce. Top with 1/2 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 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.



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Serving Size	Yield
0.5 Cup	50.00

Nutrition Facts

Serving Size 0.5 Cup (216 gm)		
Amount Per Serving		
Calories		431.783
		% Daily Value*
Total Fat	21.988 gm	33.827%
Saturated Fat	4.635 gm	23.175%
Trans Fat	0.000* gm	
Cholesterol	76.953 mg	25.651%
Sodium	588.439 mg	24.518%
Total Carbohydrate	41.663 gm	13.888%
Dietary Fiber	5.288 gm	21.151%
Total Sugars	1.044* gm	
Includes 0.000 * gm of Added Sugars		
Protein	20.113 gm	40.226%
Vitamin A	193.683* mcg RAE	21.52%
Vitamin C	5.035* mg	8.392%
Vitamin D	0.008 mcg	0.038%
Calcium	75.783 mg	7.578%
Iron	0.562 mg	3.124%
Potassium	536.097 mg	11.406%
Saturated Fat % of Calories		9.661 %
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

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

Last Updated	Created
10-29-2025	10-29-2025

Grains	2 oz
Dark Green	0.25 cups

Added Sugar Limitations ⓘ

Not applicable.

Vendors

Mission Foodservice 🇺🇸
Tyson Foods, Inc. 🇺🇸

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