

Chicken Nacho - NSLP

General Information

Recipe #	Category	Source
1993734	Lunch Entree	Local

Ingredients

Name	Quantity	Quantity + 2
Onions, raw	1 pt. chopped	
Vegetable oil, palm kernel	2 tbsp.	
Chicken Diced, 1/2", White Meat, Low Sodium, 2M, 59/2.7oz, 10#, Tyson, 10241600928	8 lbs., 8 oz.	
Tomatoes, red, ripe, raw, year round average	1 pt. chopped or sliced	
Redpack Tomato Paste, 111oz Can - CS of 6	2 tbsp.	
Beverages, water, tap, municipal	1 qt., 1 pt.	
Sauce, salsa, ready-to-serve	1/4 c.	
Soup, chicken broth or bouillon, dry	1 tbsp., 1 tsp.	
Spices, pepper, black	1 tsp. ground	
Spices, chili powder	1/4 c.	
Spices, cumin seed	2 tsp. ground	
Reduced Fat Cheese Sauce, Reduced Sodium	4 lbs., 10 oz.	
Tortilla Chips, Yellow Corn, Round, 12#, Mission, 08641	6 lbs., 4 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 50.00

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.

Grains

2 oz

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

Added Sugar Limitations i

Not applicable.

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

Vendors

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

Mission Foodservice 

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

Tyson Foods, Inc. 

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

10-16-2025

Created

10-16-2025

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