



# Asian Tacos

## With Rich Chicks Jalapeno Mango Chicken Meatballs

**Serving Size:** 2 Tacos

**Yield:** 106

**Contribution:** 2oz Meat/Meat Alternate, 2oz Grains, 1/2 Cup other Vegetable

**RC Product Code:** 91402

Ingredients	Amount	Preparation Instructions
Rich Chicks Mango Jalapeno Meatballs	20 lbs	1. Place meatballs in single layer in hotel pan, cover with foil, heat in 350 degree convection oven for 20 minutes or until meatballs reach an internal temperature of 165 degrees
Salsa Verde	1 Gal	2. Layer 1/4 c of shredded cabbage on tortilla, place 3 meatballs on top of cabbage. Drizzle 1 Tbsp of salsa verde on top and fold tortilla
Shredded Cabbage	5 lbs	
Corn Tortillas 6" Diameter	22 Dozen	

### Nutritional Information for Asian Tacos

Portion	2 Tacos	Cholesterol (mg)	61
Calories	254	Sodium (mg)	583
Total Fat (g)	6.3	Total Carbohydrates (g)	34
Saturated Fat (g)	1.7	Dietary Fiber (g)	3.4
Trans Fat (g)	0	Protein (g)	15

It is recommended that any recipe be put through your own nutrition assessment before making the determination as to whether or not it fits into your school's menu plan.