



Mango Jalapeno Meatball Salad

With Rich Chicks Jalapeno Mango Chicken Meatballs

Serving Size: 1 Salad

Yield: 128

Contribution: 2oz Meat/Meat Alternate, 1 Cup Dark Green Vegetable, 1/4 Cup Fruit, 1 Grain

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
Romaine Lettuce	32 lbs	2. Clean and coarse chop the romaine. Place 2 cups in individual salad container.
Mangos	17 lbs	3. Clean and dice the mangos set aside
Tortilla Strips	84/8" Tortillas	5. Julienne slice the tortillas, place on parchment lined sheet tray in single layer. Bake at 350 degrees in convection oven until crisp.
Jalapeno Vinaigrette Dressing	1 Gal	6. Add 1/4 cup mangos, and 1/2 cup tortilla strips to Romaine. Place 1 oz Jalapeno Vinaigrette dressing in souffle cup and serve on the side. Right before serving add 5 each of the hot Mango Jalapeno meatballs.

Nutritional Information for Mango Jalapeno Meatball Salad

Portion	1 Salad	Cholesterol (mg)	71
Calories	366	Sodium (mg)	571
Total Fat (g)	21	Total Carbohydrates (g)	32
Saturated Fat (g)	4.5	Dietary Fiber (g)	4
Trans Fat (g)	0	Protein (g)	16

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.