



RC Product Code: 37101

Hatch Chile Chicken Tacos

with Seasoned Dark Meat Chicken Crumbles, Fully Cooked

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Serving Size: 2 Tacos
Yield: 100 servings
Contribution: 2 Meat/Meat Alternate 1.25 Grains

Nutritional Information for 2 Tacos

Portion	2 Tacos	Cholesterol (mg)	110
Calories	368	Sodium (mg)	515
Total Fat (g)	16.5	Total Carbohydrates (g)	26
Saturated Fat (g)	5	Sugar (g)	2
Trans Fat (g)	0	Protein (g)	25

Ingredients	Amount	Instructions
Seasoned Dark Meat Chicken Crumbles, Fully Cooked	20lbs	Thaw chicken crumbles and Chile Salsa Verde Sauce under refrigeration.
JTM Hatch Chile Salsa Verde	8lbs	Clean and coarse chop peppers. Clean and shred Romaine. Mix together.
Mission FS 6" Large Yellow Taco shells 10115	1 case	Place thawed Chicken crumbles and salsa verde in steam jacketed kettle or tilt skillet. Stir together and heat until mixture reaches an internal temperature of 165° F.
Romaine	2lbs	Warm full sleeves of taco shells in dry heat cabinet for 30 minutes at 170° F.
Red Peppers	1lb	Place 1.5oz of chicken mixture in each taco shell.
Green Peppers	1lb	Top with 1/4cup shredded romaine and peppers.
100003 USDA Shredded Cheddar Cheese	3.25lbs	Top with 1tbsp shredded cheese.

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.

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