



RC Product Code: 91402

Mango Jalapeno Meatball Salad

with Kickin' Chicken Meatball with Real Mango and Real Jalapeno, Fully Cooked

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Serving Size: 1 salad
Yield: 100 servings
Contribution: 2oz meat/meat alternate, 1oz grain, 1cup dark green, 1/4cup fruit

Nutritional Information for Salad Including Dressing

Portion	1 salad	Cholesterol (mg)	56
Calories	318	Sodium (mg)	616
Total Fat (g)	11.2	Total Carbohydrates (g)	33
Saturated Fat (g)	2.8	Sugar (g)	13
Trans Fat (g)	0	Protein (g)	15

Ingredients	Amount	Instructions
Rich Chicks Mango Jalapeno Meatballs	20lbs	Place meatballs in single layer in hotel pan, cover with foil, heat in 350° F convection oven for 14-16 minutes or until meatballs reach an internal temperature of 165° F.
Romaine Lettuce	26lbs	Clean and coarse chop the romaine. Place 2cups in individual salad container.
Mangos (Fresh)	14lbs	Clean and dice the mangos, set aside.
Tortilla Strips	72 - 8" tortillas	Julienne slice the tortillas, place on parchment lined sheet tray in single layer. Bake at 350° F in convection oven until crisp. This can be done a day ahead.
Jalapeno Vinaigrette Dressing	1gal	Add 1/4cup mangos, and 1/2cup tortilla strips to Romaine. Place 1oz Jalapeno Vinaigrette dressing in souffle cup and serve on the side. Right before serving add 5 each of the hot Mango Jalapeno meatballs.

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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