



RC Product Code: 37101

Hatch Chile Chicken Tacos

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with Seasoned Dark Meat Chicken Crumbles, Fully Cooked

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	20 lbs	Thaw chicken crumbles and Chile Salsa Verde Sauce under refrigeration.
Hatch Chile Salsa Verde	8 lbs	Clean and coarse chop peppers. Clean and shred Romaine. Mix together.
6" Large Yellow Taco Shells	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	2 lbs	Warm full sleeves of taco shells in dry heat cabinet for 30 minutes at 170° F.
Red Peppers	1 lb	Place 1.5 oz of chicken mixture in each taco shell.
Green Peppers	1 lb	Top with 1/4 cup shredded romaine and peppers.
100003 USDA Shredded Cheddar Cheese	3.25 lbs	Top with 1 tbsp 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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