Rich Chicks
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Southwest Chicken Nacho Stack

with Seasoned Hand Pulled Chicken 80 Dark / 20 White Meat, NAE

RC Product Code: 97103

Serving Size:	1 tray
Yield:	100 servings
Contribution:	2 oz M/MA, 1.25 oz grain, 3/4 cup legumes, 1/4 cup red/orange

Nutritional Information

Portion	1 tray	**Cholesterol (mg)**	66
Calories	549	**Sodium (mg)**	582
Total Fat (g)	15	**Total Carbohydrates (g)**	67
Saturated Fat (g)	1.5	**Sugar (g)**	5
Trans Fat (g)	0	**Protein (g)**	33

Ingredients	Amount	Instructions
Rich Chicks Seasoned Hand Pulled Chicken 80 Dark / 20 White Meat, Nae 97103	20 lbs	Prepare Pulled chicken according to package directions. Prepare 4 deep full sized pans. Once chicken is heated drain off liquid reserving the liquid in bowl. Empty 1 bag into each deep pan.
Salt Free Taco Seasoning Mix	20 oz	To the reserved liquid from 1 bag of chicken add 5 oz of taco seasoning mix. Blend until completely dissolved then stir into shredded chicken, making sure all chicken is covered.
USDA Refried Beans, Low-sodium #100362	6-#10 cans	To each pan of chicken add 1 1/2 cans of refried beans mixing well. Cover and heat in 350° F oven until mixture reaches 165°F. Hold hot until ready to assemble.
WG Tortilla Chips	6.25 lbs	
Pico De Gallo	26 1/2 lbs	Line tray with 1 oz of WG Tortilla chips.
		Top chips with 2 - #10 scoops of chicken and bean mixture. Sprinkle 1/2 cup of Pico De Gallo on top and serve.

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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.