

# Alliance K-12 Nutrition Innovations

## Recipe Prep Sheet

### 990179 - Nachos, BBQ Chicken full bag sauce

Recipe HACCP Process:  
 Source: Workshop Jan'18  
 Number of Portions: 48  
 Portion Size: each



Ingredient #	Ingredient Name	Measurements	Instructions
990386	CHICKEN, Unseasoned Strips, Cooked, Frozen USDA	6 LB + 14 oz	Preheat oven to 350 degrees  Place frozen chicken strips in 2 inch deep hotel pan
990369	SAUCE BBQ Cattlemans 542433	1 qt + 1/8 cup	
002048	VINEGAR,CIDER	2/3 CUP + 1/8 TSP	Mix BBQ sauce, water, vinegar and pepper flakes; pour over chicken.  Cover pan. Heat for 1 hour until at least 165 degrees.
014411	WATER,TAP,DRINKING	2/3 cup (8 fl oz)	
990430	PEPPER, Crushed Red Flakes	1 tbsp	
990441	SAUCE Cheese White LOL 39944	1 Pouch 106 oz 1/4 c=48 svg	While chicken is cooking, place cheese sauce into kettle of boiling water or steamer 12-15 minutes until it reaches 145-155 degrees.
			Remove chicken from oven. Use metal spatula to separate meat to give a shredded chicken look.
990411	CHIPS, Yellow Round Tortilla LaTapatia 77009	48 Bag-2 oz eq gr	<b>For Serving</b>  Place yellow wrap paper on top of boat, add 2 oz tortilla chips then #16 scoop chicken mixture  Top with 2 oz (1/4 cup) cheese sauce

\*N/A\* - denotes a nutrient that is either missing or incomplete for an individual ingredient

\* - denotes combined nutrient totals with either missing or incomplete nutrient data

<sup>1</sup> - denotes required nutrient values

<sup>2</sup> - Trans Fat value is provided for informational purposes only, not for monitoring purposes.

**NOTICE:** The data contained within this report and the Mosaic® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

# Alliance K-12 Nutrition Innovations

## Recipe Prep Sheet

\*Nutrients are based upon 1 Portion Size (each)

Calories <sup>1</sup>	485.605 kcal	Total Fat	21.071 g	Total Dietary Fiber	4.000 g	Vitamin C	*1.111* mg	39.052% Calories from Total Fat
Saturated Fat <sup>1</sup>	8.268 g	Trans Fat <sup>2</sup>	0.000 g	Protein	21.368 g	Iron	1.138 mg	15.324% Calories from Sat Fat
Sodium <sup>1</sup>	946.141 mg	Cholesterol	64.774 mg	Vitamin A	*202.750* IU	Water	*6.427* g	0.000% Calories from Trans Fat
Sugars	6.888 g	Carbohydrate	50.552 g	Calcium	279.249 mg	Ash	*0.009* g	41.640% Calories from Carbohydrates
Moisture Change	0.000 %	Fat Change	0.000 %	Portion Cost	\$0.000			17.601% Calories from Protein
Type of Fat	-							

### Components

Meat/Meat ALT	2.25 oz eq	Grain	2 oz eq	Fruit	cup	Vegetable	cup	Milk	cup
---------------	------------	-------	---------	-------	-----	-----------	-----	------	-----

### Allergens

Dairy	NB8								
-------	-----	--	--	--	--	--	--	--	--

\*N/A\* - denotes a nutrient that is either missing or incomplete for an individual ingredient

\* - denotes combined nutrient totals with either missing or incomplete nutrient data

<sup>1</sup> - denotes required nutrient values

<sup>2</sup> - Trans Fat value is provided for informational purposes only, not for monitoring purposes.

**NOTICE:** The data contained within this report and the Mosaic® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.