

Nacho AVERAGE NACHOS!



Chef-Inspired BBQ Chicken Nachos

Yield: 35 servings

Portion: 2 ounces cheese sauce, 2.2 ounces chicken, 2 ounces tortilla chips

Provides: 2.5 m/ma, 2 oz. eq grain, 1/2 cup vegetable (red orange)

Ingredients	
Tyson® All Natural Dark Meat Chicken Strips	80 ounces (5 pounds)
Red Gold® Naturally Balanced BBQ Sauce	30 ounces (3 cups)
Cider vinegar	4 ounces (1/2 cup)
Red pepper flakes	2 teaspoons
Tortilla chips	70 ounces
LAND O LAKES® Ultimate Yellow™ Cheese Sauce	1/2 pouch (53 ounces)
Red Gold® Salsa Dipping Cups	35
Fresh jalapeño peppers, diced	If desired

Preparation:

1. Place chicken into standard full steam table pan.
2. Combine barbecue sauce, vinegar and pepper flakes in bowl; pour over chicken. Cover.
3. Heat until chicken reaches 165°F for at least 15 seconds. Hold warm until service.
CCP: Heat to 165°F for at least 15 seconds
CCP: Maintain hot food at 140°F or above
4. Heat Ultimate Yellow™ Cheese Sauce to 165°F.
CCP: Heat to 165°F for at least 15 seconds
5. To serve, plate *2 ounces* tortilla chips; top with one *#16 scoop* chicken and drizzle with *2 ounces* warm cheese sauce.
6. Garnish with diced jalapeño, if desired.

Created by Chef Vince Scimone of Grossmont Union High School District.

Nutrition Facts (2 ounces cheese sauce, 2.2 ounces chicken, 2 ounces tortilla chips)

Calories	513	g	Vitamin A	0	IU
Fat	24	g	Vitamin C	0	IU
Saturated Fat	7	g	Calcium	200	mg
Trans Fat	0	g	Iron	1.19	mg
Cholesterol	76	mg			
Sodium	719	mg			
Carbohydrate	55	g			
Dietary Fiber	3	g			
Sugars	8	g			
Protein	21	g			

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LAND O LAKES® Ultimate Yellow™ Cheese Sauce - Product Code 39945

Tyson® All Natural Dark Meat Chicken Strips - Product Code 10167020928

Red Gold® Nutritionally Enhanced Salsa - Product Code REDSC2ZC168

Red Gold® Naturally Balanced BBQ Sauce - Product Code REDOA9P