

spicy nachos



Serving Suggestion



spicy nachos

portion size:
1 serving

Ingredients	50 Servings		100 Servings		Directions
	Measure	Weight	Measure	Weight	
Tortilla chips, whole grain		6 lbs. 4 oz.		12 lbs. 8 oz.	1. Heat refried beans to 140°F. Heat chorizo crumbles to 140°F. 2. For each serving, portion 2 oz. tortilla chips into 16 oz. bowl. Place #8 scoop (½ c.) hot beans on top of chips. Place #8 scoop (½ c.) hot crumbles on top of beans. Sprinkle .5 oz. cheese on top of sausage. Top with 2 tbsp. diced tomatoes. 3. Serve with ¼ c. salsa on the side.
Refried beans	6 qt. 1 c.	2.1 #10 cans	12 qt. 2 c.	4.2 #10 cans	
Chorizo Turkey Sausage Crumbles FC, #6397-40, thawed		7 lbs. 4 oz.		14 lbs. 8 oz.	
Cheddar cheese, shredded		1 lb. 9 oz.		3 lbs. 2 oz.	
Tomatoes, fresh, diced		3 lbs.		6 lbs.	
Salsa (tomato)	3 qt. 1 c.	1.1 #10 can	1 gal. 2 qt. 2 c.	2.2 #10 cans	

Serving Suggestion: Chips can be served on the side in individual bags, and students can dip their chips.

- 1 serving provides 2 oz. meat/meat alternate, 2 bread/grain, ½ c. legumes and ¼ c. R/O vegetable.

For preparation by a food preparation establishment only, according to the food code or equivalent.

Nutrients Per Serving					
Calories	591 cal	Trans Fat	0 g	Carbohydrates	54 g
Fat	30 g	Cholesterol	56 mg	Dietary Fiber	9 g
Saturated Fat	21 g	Sodium	843 mg	Protein	27 g