



## KOREAN BBQ NACHOS WITH WALKING TACO TOSTITOS® REDUCED FAT CRISPY ROUNDS TORTILLA CHIPS

### Each Serving Provides:

2 ¾ oz. Meat/MA (2 ¾ oz. chicken)

5/8 c. Vegetables

3/8 c. Red/Orange (1/4 c. carrots + 1/8 c. red pepper)

¼ c. Other (1/8 c. green onions + 1/8 c. red onions)

2 oz. eq. Grains (1.4 oz. Walking Taco

TOSTITOS® Reduced Fat Crispy Rounds)

### Korean BBQ Nachos with Walking Taco TOSTITOS® Reduced Fat Crispy Rounds Tortilla Chips

INGREDIENT	QUANTITY 100 servings	1 Serving
<a href="#">1.4 oz. bags Reduced Fat Walking Taco TOSTITOS® Tortilla Chips (66006)</a>	100	1-1.4 oz. bag
USDA diced Chicken (100101)	17 lbs. + 3 oz.	2 3/4 oz.
Diced carrots	1 1/2 Gal. + 1 cup	1/4 c.
Diced green onion	3 Qts. + 1/2 c.	1/8 c.
Red onion	3 Qts. + 1/2 c.	1/8 c.
Red diced bell pepper	1 Gal. + 2 3/4 c.	1/8 c.
Chopped cilantro	3 Qts. + 1/2 c.	1/8 c.
Korean BBQ sauce	1 Gal. + 2 Qts. + 1 cup	2 oz.

### PREPARATION

- To prepare vegetable mix: Add diced carrot, green onion, red onion, bell pepper, and cilantro. Mix to combine. Store cold in the refrigerator until needed.
- Heat chicken, either in oven, steamer, or by preferred cooking method, until the internal temperature reaches 165°F.
- While chicken is cooking, pour Korean BBQ sauce into a pot over low heat. Keep warm until needed.
- In a large pot or bowl, combine cooked chicken with warm Korean BBQ sauce, and stir to evenly coat chicken. Hold hot until needed.
- To serve, top 1.4 oz. TOSTITOS® Reduced Fat Crispy Rounds Tortilla Chips with #8 scoop of hot Korean BBQ chicken mixture, either on a plate, or directly into opened bag.
- Top with approximately 2/3 cup of prepared vegetable mix. Serve immediately.

Nutritional Facts Panel

<b>Nutrition Facts</b>	
<b>1 Serving:</b>	
Calories	444
Saturated Fat	1g
Sodium	561mg