

# —— К-12 —— **PASSION TO PLEASE**



# NACHO SALAD PLATE WITH SABRA® CLASSIC **HUMMUS**

Each serving provides approximately: \*

- 2 oz Grain eq 1.5 ounces whole grain rich crispy rounds tortilla chips •
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- 1 oz Meat/ Meat Alternate 1-ouncel reduced fat cheddar cheese 1 oz Meat/Meat Alternate 2 ounces Sabra Classic Hummus. 7/8 cup Vegetables 1/8 cup tomato (red/orange), 1/8 cup corn (starchy), 1/8 cup ٠ shredded carrot (red/orange), 1/2 cup romaine lettuce (green)

\*creditable amounts are dependent upon specific foods/ingredients used.

#### Nacho Salad Plate with Sabra® Classic Hummus

INGREDIENT	QUANTITY 100 servings	1 Serving
Tostitos® Whole Grain Rich Crispy Rounds Tortilla Chips	50 Qt (9 lbs 6 oz)	2 cups (1.5 oz)
Sliced Romaine lettuce	10 Qt (9 lbs 6 oz)	1 cup (1.5 oz)
Diced tomato	12 1/2 cups (4 lbs 11 oz)	1/8 cup (0.75 oz)
Drained canned corn w/o salt	12 1/2 cups (4 lbs 11 oz)	1/8 cup (0.75 oz)
Shredded carrots	12.5 cups (3 lbs 2 oz)	1/8 cup (0.5 oz)
Shredded reduced fat cheddar cheese	25 cups (6 lbs 4 oz)	1/4 cup (1 oz)
Light Southwestern (or Ranch) dressing	6 1/4 cup (3 lbs 2 oz)	1 Tbsp (0.5 oz)
Sabra Classic Hummus	100 2 oz Minicups	12 oz Minicup

### PREPARATION

- 1. Divide lettuce into 4 bowls.
- 2. Add 2 tablespoons each of corn, diced tomato, and shredded carrot to each salad.
- 3. Sprinkle 1 ounce of reduced fat cheddar cheese onto each salad.
- 4. Drizzle each salad with 1 tablespoon of light southwestern dressing.
- 5. Place 2 cups tortilla chips on a plate next to each salad.
- 6. Place a single 2-ounce minicup of Sabra Classic Hummus next to chips on each plate.

#### Nutritional Facts Panel

## Nutrition Facts 1 Serving:

498 7.1g 768mg

Calories Sat Fat Sodium