



## 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 ¾ 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

1. 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.
2. Heat chicken, either in oven, steamer, or by preferred cooking method, until the internal temperature reaches 165°F.
3. While chicken is cooking, pour Korean BBQ sauce into a pot over low heat. Keep warm until needed.
4. In a large pot or bowl, combine cooked chicken with warm Korean BBQ sauce, and stir to evenly coat chicken. Hold hot until needed.
5. 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.
6. Top with approximately 2/3 cup of prepared vegetable mix. Serve immediately.

Nutritional Facts Panel

Nutrition Facts	
1 Serving:	
Calories	444
Saturated Fat	1g
Sodium	561mg