



825104 - Nachos with Cheese

Source: K12 Culinary

Number of Portions: 37

Size of Portion: each

Components:

Meat/Alt: 2 oz

Grains: 2 oz

Fruit:

Vegetable:

Milk:

Recipe Subgroups:

Whole Grain Rich

Attributes:

HACCP Process: #2 Same Day Service

Ingredients	Measures	Instructions
826960 CHEESE, AMERICAN, YELLOW, PASTEURIZED, P....	5 lbs	Spray a half size 4 or 6 inch pan with food release. Stack cheese in 5 inch high portions. Using a chef's knife, cut the stacks 4X4 (this helps the cheese to melt faster). Place 5 lb of cheese and 1 qt. of water in the prepared pan(s). Steam covered (or uncovered if using a combi steamer) for 25 minutes. Steam longer if cheese is not fully melted. CCP: Heat to 135° F or higher.
014429 BEVERAGES,H2O,TAP,MUNICIPAL..... 825024R Seasoning Blend, Mexican..... 051495 Salsa, Low-sodium, Canned..... 014429 BEVERAGES,H2O,TAP,MUNICIPAL.....	1 qt 1 Tbsp 1 cup 1 qt	Prepare school made Mexican Seasoning Blend according to recipe #825024. Using a stiff whisk, add 1 cup salsa, 1 tablespoon school made Mexican Seasoning, and 1 quart of water and stir cheese until smooth - about 2 minutes (cheese may appear thin, but will thicken during holding). Note: For 5 lb cheese, total yield is 1 gal. + 2 1/2 cups. Nacho cheese sauce may also be used in other recipes such as nachos or Southwestern Macaroni and Cheese. Cover and hold until service. CCP: Hold for hot service at 135° F or higher.
826663 Tortilla Chips, WG, Bulk Frito Lay 62399.....	2 lbs + 5 ozs	For service, place 2 oz of tortilla chips in a no. 200 boat. Top chips with 1/2 cup of Nacho Cheese Sauce using a 4 oz spoodle. Offer a garnish of pickled jalapeno slices as directed by th menu planner. CCP: Hold for hot service at 135° F or higher.

*Nutrients are based upon 1 Portion Size (each)

Calories	374 kcal	Cholesterol	58 mg	Sugars	*0.2* g	Calcium	361.16 mg	60.83%	Calories from Total Fat
Total Fat	25.26 g	Sodium	1040 mg	Protein	15.63 g	Iron	0.59 mg	31.50%	Calories from Saturated Fat
Saturated Fat	13.08 g	Carbohydrates	21.76 g	Vitamin A	680.2 IU	Water ¹	*51.21* g	*0.00%*	Calories from Trans Fat
Trans Fat ²	*0.00* g	Dietary Fiber	2.29 g	Vitamin C	1.3 mg	Ash ¹	*0.07* g	23.29%	Calories from Carbohydrates
								16.73%	Calories from Protein

N/A - denotes a nutrient that is either missing or incomplete for an individual ingredient

* - denotes combined nutrient totals with either missing or incomplete nutrient data

¹ - denotes optional nutrient values

² - Trans Fat value is provided for informational purposes only, not for monitoring purposes.