



RC Product Code: 94403

Asian Tacos

with Premium Artisan Whole Grain Breaded Dark Meat Chicken Poppers, CN Labeled, Fully Cooked

www.richchicks.com

Serving Size: 2 tacos
Yield: 100 servings
Contribution: 2 oz meat/meat alternate, 3 oz grain



Artisan

Nutritional Information for 1 Portion Size (2 ct)

Portion	2 tacos	Cholesterol (mg)	60
Calories	515	Sodium (mg)	1087.8
Total Fat (g)	20.9	Total Carbohydrates (g)	58.9
Saturated Fat (g)	4.3	Sugar (g)	12.7
Trans Fat (g)	0	Protein (g)	22.3

Ingredients

Amount

Instructions

Chopped Green Onions

2 cup

Wash and dice green onions. Wash cilantro and remove leaves from stem.

Coriander (Cilantro) Leaves, Raw

2 cup

Mix one bag of coleslaw mix with green onions and cilantro. Hold in cooler for service.

Cole Slaw Mix

1 bag

CCP: Hold for cold service at 41°F or lower.

Premium Artisan Whole Grain Breaded Dark Meat Chicken Poppers, CN Labeled, Fully Cooked

1 case

1. Place chicken on lined sheet pans.

2. Bake at 350 degrees for 12-14 minutes or until temperature reaches 165 degrees for 15 seconds. Hold in warmer at 135 degrees or higher.

Sweet Thai Chili Sauce

3. Heat chili sauce in steamer to 165 degrees.

4. Combine Chili sauce and popcorn chicken.

6" Tortilla, WG

1 #5 bag

To assemble, place 5 pieces of chicken per tortilla. Place two tortillas/chicken into a #1 boat. Place boats on sheet pan, Cover with plastic wrap and hold in warmer until service.

Service: Remove tortilla/chicken from warmer. On the line, add up to 1/4 cup cabbage mixture to each taco. Serve.

It is recommended that any recipe be put through your own nutrition assessment before making the determination as to whether or not it fits into your school's menu plan.

www.richchicks.com