

Buffalo Chicken Nachos

Pierce® Diced Chicken Strips (1230) tossed with a spicy Buffalo sauce served on top of tortilla chips with a cool Bleu-cheese dressing will be a popular addition to your menu.



YIELD

50 servings

MENU FIT/DAYPART

Lunch

COMPONENTS

2oz eq M/MA

1 ounce grain

1/4 cup other vegetable

DIFFICULTY

Easier

ALLERGENS

dairy

INGREDIENTS AND PREPARATION

50 servings (2.72 oz each) Pierce Diced Chicken Strips (1230)

12.5 cups lower-sodium Buffalo sauce

50 servings whole wheat tortilla chips

50 servings (0.5 ounce each) shredded Cheddar cheese

8.25 pounds celery stalks, diced

3.125 cups light Bleu Cheese dressing

Optional toppings: sliced jalapenos, diced green onion, diced tomato

1. Preheat oven to 350°F. Arrange chicken pieces in a single layer on an ungreased baking pan. Bake for 90 minutes in a conventional oven or 45 minutes in a convection oven or until product reaches 165° F.
2. Meanwhile, prepare other ingredients as needed.
3. When chicken has finished cooking, toss with Buffalo sauce and keep warm.
4. To prepare nachos, place 1 ounce of tortilla chips in a serving boat. Top with Buffalo chicken and 0.5 ounce of shredded cheese. Place in a warm oven to melt the cheese (optional). Top each serving of nachos with 1/4 cup diced celery, 0.5 ounce drizzle of Bleu cheese dressing and any optional toppings as desired.

| Nutrition Facts | |
|--|------------------------------|
| Serving Size (175g) | |
| Amount Per Serving | |
| Calories 360 | Calories from Fat 210 |
| % Daily Value* | |
| Total Fat 23g | 35% |
| Saturated Fat 5g | 25% |
| Trans Fat 0g | |
| Cholesterol 80mg | 27% |
| Sodium 770mg | 32% |
| Total Carbohydrate 15g | 5% |
| Dietary Fiber 2g | 8% |
| Sugars 1g | |
| Protein 25g | |
| Vitamin A 10% | • Vitamin C 6% |
| Calcium 15% | • Iron 4% |
| *Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs: | |
| | Calories: 2,000 2,500 |
| Total Fat | Less than 65g 80g |
| Saturated Fat | Less than 20g 25g |
| Cholesterol | Less than 300mg 300mg |
| Sodium | Less than 2,400mg 2,400mg |
| Total Carbohydrate | 300g 375g |
| Dietary Fiber | 25g 30g |
| Calories per gram: | |
| Fat 9 | • Carbohydrate 4 • Protein 4 |

Serving Suggestions: Serve with carrot sticks and grape tomatoes, applesauce and milk. This recipe can also be served as a nacho bar for students to choose their own toppings.



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