Turkey Nachos

with Cheez-It® Original Crackers Made With 9g Whole Grain for Schools





THIS RECIPE MEETS:
2.25 oz. Eq. Gr.
2 oz. Eq. M/MA
1/4 cup Vegetables

Calories	553
Total Fat	31g
Saturated Fat	10g
Sodium	584 mg
Total Carbs	36 g
Dietary Fiber	4g
Total Sugars	1g
Protein	20g

Ingredients: 50 Servings

- 50 bags Cheez-It® Original Crackers Made With 9g Whole Grain for Schools
- 9 lbs., 6 oz. turkey taco filling
- · 600 yellow whole grain chips, round, no salt
- 3 lbs., 2 oz. queso blanco sauce, reduced sodium
- 3 qt., ½ c. pico de gallo (ingredients to the right for scratch made)

- 1 qt., 1 pt., 1 ½ c. tomatoes, red, ripe, raw
- 1 pt., ½ c. onions, raw, chopped
- 1 ³/₄ c., 2 tbsp. coriander (cilantro) leaves, raw
- 7 ½ jalapeno peppers, raw
- · 5 limes, raw
- 2 ½ tsp. salt

Directions

- 1. For the pico:
 - Dice onions, tomatoes, and jalapenos. Chop cilantro and cut limes in half.
 - Combine onions, tomatoes, jalapenos, salt, and cilantro in a bowl. Add the juice of limes, combine ingredients well and refrigerate for 1 hour before use.
- 2. Heat turkey taco filling in steamer for 30-45 minutes. Product must reach an internal temperature of 165°F for 15 seconds.
- 3. Heat cheese sauce in steamer for 15-20 minutes. Product must reach an internal temperature of 145°F for 15 seconds.
- 4. To serve, place 12 chips on plate, top with 3 oz. of turkey taco filling, 1 oz. queso blanco sauce, and ¼ cup of pico de gallo along with 1 bag of Cheez-It® Original Crackers.
- 5. Students can top their Turkey Nachos with Cheez-It® Original Crackers for an added crunch.
- 6. Offer shredded lettuce, sliced jalapenos, and sour cream on the side.

ITEM CODE	DISTRIBUTOR CODE	PRODUCT NAME	CASE	OZ. EQ. GRAIN
24100-79263		Cheez-It® Original Crackers Made With 9g Whole Grain for Schools	175 ct./0.75 oz.	1 oz. Eq. Grain

