AFSA High School Food Service

| Recipe Number: | | | 49 | |
|--|------------------------|--------------|---------------------|--|
| Recipe: | Nachoes | | # Servings: | 30 |
| | | | Serving Size: | 1 Nacho |
| | | | | |
| Meal Components per serving | | | | |
| | Meat/Meat Alternative: | 3oz Beef | Vegetables: | |
| | | | Dark Green: | |
| | | | Red/Orange: | |
| | Whole Grain: | | Starchy: | |
| | | | Beans: | |
| | Fruit: | | Other: | |
| | | | | |
| | | 30 Servings: | 1 Serving: | |
| | Ground Beef | 5 1/2 Lbs. | i serving. 3 oz. | |
| | Cheese Sauce | 4 Quarts | 1/2 Cup | |
| | Tortilla Chips | 12 Quarts | 1 1/2 Cups | |
| | | | 1 1/2 0000 | |
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| | L Brown Beef | | | |
| | 2 Heat Cheese Sauce | | | |
| 3 Place meat and cheese on chips and serve | | | | |
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| | | | A BAR AND | |
| (Make it look like this.) | | | | |
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All recipes are subject to relevant HACCP procedures from the AFSA High School Food Safety Plan