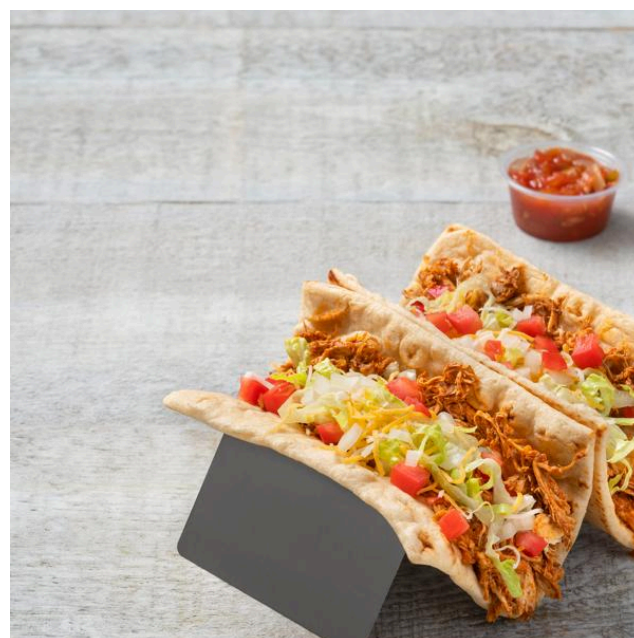




CHICKEN FLATBREAD TACOS

Flatbread Tacos filled with chicken, lettuce, tomatoes, shredded cheese

Yield: 100 Flatbread Tacos



INGREDIENTS

100 Each	Whole Grain Rich Oven Fired Flatbread, 144 2.2-Oz (#25340)
20 lb	Chicken Taco Meat, Frozen
7 lb	Tomatoes, diced
6 lb	Lettuce, shredded
2 3/4 lb	Onion, Diced
6 1/4 lb	Shredded cheddar cheese

DIRECTIONS

- 1** Prior to Use: Receive & store product frozen at 0 F to -10 F until ready to use. The flatbreads may be left in the plastic bags in the case at room temperature for up to 5 days. Place Chicken Taco Meat on hotel pans and place in the cooler overnight to thaw.
- 2** Prepare vegetable ingredients & cheese and place in cooler to hold.
- 3** Prepare the Filling: Remove thawed chicken taco meat from the cooler, open the bags and place in hotel pans. Heat taco filling in 325°F oven until the meat reaches 165°F.
- 4** Place 100 whole grain flatbreads on parchment lined sheet pans in layers and cover with foil.
- 5** Place pans of flatbread into a preheated 300°F oven to warm for approximately 3-5 minutes. Flatbread should not bake, just be soft for folding.
- 6** Set up station for building the tacos: Place a warm flatbread on a square of aluminum foil. Place 3 oz. of chicken taco filling on each flatbread. At this point, you can wrap the flatbread taco and hold in at 140°F in a warmer until ready to finish and serve.
- 7** Finishing the Tacos: Top with: ½ c. lettuce, ¼ c. diced tomato, 1 Tbsp. shredded cheese, 1 Tbsp. diced onion.
- 8** Serve Chicken Taco with ¼ c. salsa.

CHEF NOTES

EACH FLATBREAD PROVIDES 2 OZ. EQ. WHOLE GRAIN, 2.5 OZ. M/MA, & 3/4 C. VEGETABLE SERVINGS FOR USDA CHILD NUTRITION FOOD BASED MENUS
