

Chicken Queso Fundido (SFR- School Food Rocks)



GENERAL INFORMATION

Recipe #	Category	Source
1815680	Lunch Entree	Local



Chicken Queso Fundido

Serving Size	Yield
1 cup	25.00

INGREDIENTS

Name	Quantity	+	Quantity 2
Chicken Strips, Unbreaded, Dark Meat, 171/3oz, 32#, 2M, Gold Creek, 791896	3 lbs., 8 oz.		
Sauce, Queso Blanco, 1M, 240/2oz, 6/5#, JTM, 5718	3 lbs., 2 oz.		
Green Chilies, Diced, 12/27oz, 20.25#, Rosarita, 4430010765	1 ½ c.		
Cheese, Pepper Jack, Shredded, 20#, USDA, 111220	13 oz.		

PREPARATION INSTRUCTIONS

HACCP Process: #2 - Same Day Service

Food prep areas, equipment, and utensils, to be used in recipe will be washed and sanitized prior to beginning the preparation and cooking.

Assemble all ingredients, utensils, etc. to be used in recipe within easy reach of prep area so that food safety can be managed more effectively as well as better control of contamination and cross contamination.

CCP: Wash hands thoroughly before handling food, after handling contaminated food or objects, and before switching to another step where there is an opportunity for contamination. This applies as well to before and after glove use. Use clean pair of gloves when handling product. Replace gloves after handling any other object.

CCP: Record time and internal temperature of product when received on daily log.

CORRECTIVE ACTION HOT FOOD: All cooked food items being held for service that drop below 140 degrees must be removed from service until such time as they are reheated to 165 degrees. Any food not eaten after reheating must be discarded.

Instructions:

- Thaw Gold Creek Dark Chicken Strips under refrigeration 2 days in advance if frozen.
- Preheat braising pan or convection oven to 375°F.
- Place chicken strips in single layer on sheet pans. Bake 8–10 minutes until heated through. **Critical Control Point: Heat to 165°F for 15 seconds.** Transfer to hotel pan and hold hot at 135°F or above.
- Heat cheese sauce in steam kettle, tilt skillet, or water bath per manufacturer’s instructions. **Critical Control Point: Hold cheese sauce at 135°F or above.**
- In a large braising pan, combine hot chicken, cheese sauce, diced green chilis, and shredded jack cheese.
- Stir until cheese is melted and mixture is hot and uniform. **Critical Control Point: Heat entire mixture to 165°F for 15 seconds.**
- Portion 1 cup per student using 8 oz spoodle.

Place product in warming cabinet until served. Ensure that hot food is held at a temperature above 140° F.

CORRECTIVE ACTION HOT FOOD: All cooked food items being held for service that drop below 140 degrees must be removed from service until such time as they are reheated to 165 degrees. Any food not eaten after reheating must be discarded.

Maximum holding time is two (2) hours. Discard product after maximum holding time is reached. Do not reheat product.

Nutrition Facts

Serving Size 1 cup (149 gm)

Amount Per Serving

Calories 256.399

% Daily Value*

Total Fat 19.501 gm 30.002 %

Saturated Fat 8.662 gm 43.308 %

Trans Fat 0.000 gm

Cholesterol 92.421 mg 30.807 %

Sodium 876.340 mg 36.514 %

Total 3.065 gm1.022 %

Carbohydrate

Dietary Fiber 0.000 gm

Total Sugars 0.000 gm

Includes 0.000* of Added Sugars

Protein 22.281 gm 44.562 %

Vitamin A, RAE N/A* mcg

Vitamin C N/A* mg

Vitamin D 0.000* mcg

Calcium 280.083* mg 28.008 %

Iron 1.058* mg 5.88 %

Potassium 403.293* mg 8.581 %

Saturated Fat % of Calories 30.403 %

* Indicates missing Nutrient Information.

^ Indicates user added nutrient.

The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

WARNING: TRANS FAT VALUES ARE PROVIDED FOR INFORMATION PURPOSES ONLY, NOT FOR MONITORING PURPOSES.

Meal Components

Component	Measurement
Meat/Meat Alternates	2.5 oz

MY SCHOOL MENUS

SHARING

IN USE AS A SUB RECIPE

MENUS USING THIS RECIPE

DATES

Last Updated
06-22-2025

Created
06-17-2025

Allergens

Milk

Vendors

Conagra Foodservice

Gold Creek

JTM Food Group

USDA Foods in Schools