***NR#103 Zesty Taco Soup-Davita***

***Serving Size and Ingredient: 1c***

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| **25 Servings** | **50 Servings** | **100 Servings** | **Ingredients** |
| 5 lbs | 10 lbs | 20 lbs | Boneless, skinless Chicken Breast |
| 38 ¾ ounces | 77 ½ ounces |  155 ounces | Low Sodium red Kidney beans |
| 3 1/8c | 6 1/4c | 12 1/2c | Frozen corn |
| 28 ¾ ounces | 77 ½ ounces | 155 ounces | White Hominy, use the lowest in sodium |
| 2 ½ cups | 5 cups | 10c | Low sodium diced tomatoes |
| 6 ¼ cups | 12 1/2c | 25c | Chopped green chile |
| 1 1/4c | 2 1/2c | 5c | Onion, chopped |
| 1 1/4c | 2 1/2c | 5c | Green bell peppers, chopped |
| 2 ½ | 5 | 10 | Garlic clove, minced |
| 2 ½ | 5 | 10 | Jalapeno, chopped |
| 2 ½ TBSP | 5 TBSP | 2/3c | Low Sodium taco Seasoning (NR#87) |
| 5 c | 10c | 20c | Low Sodium chicken broth |
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***NR#103 Zesty Taco Salad-Davita***

***INSTRUCTIONS***

1. **Drain and rinse kidney beans, corn and hominy.**
2. **Chop onion and green peppers; dice garlic and seed jalapeño pepper.**
3. **Place chicken in the bottom of a large pot and brown chicken**
4. **Once chicken is browned, top with all remaining ingredients.**
5. **Turn heat to low and cook for an additional 6 hours.**
6. **Shred chicken with a fork and mix to combine ingredients.**
7. **Portion into 1 cup servings and enjoy**.

***NOTE: Wash and sanitize hands prior to and during the process of handling raw food and throughout meal preparation. Cook eggs, fish, pork, lamb and beef to an internal temperature of 145 degrees; ground meat or meat mixtures to 155 degrees; raw eggs not prepared for immediate service to 158 degrees; poultry, stuffed meat/fish/ pasta to 165 degrees.***