



Recipe Production

Recipe Number: R8998

Recipe Name: Chicken Pozole w/Tortilla Chip

Hot: Yes

Recipe Source: Cook Book

HACCP Process Category:

Same Day

Serving Description: 1 Cup (8oz.)

Projected Yield		Actual Yield		Leftovers	Disposition
Quantity	Serving Size	Quantity	Serving Size		
100	1 Cup				

Labor				
Employee Name	Start Time	Stop Time	Total Time	Rate

Stock Number	Description	Amount 1	Measure 1	Amount 2	Measure 2	Location
1014	BASE CHICKEN 3/4LB	8	Ounce			(Unassigned)
TAP	WATER	2	Gal.	1 1/8	Pint	(Unassigned)
2538	ONION YELLOW JUMBO 50 LB	9	Pound			(Unassigned)
2570	GARLIC WHOLE PEELED 5 LB	2	Tbsp	2 1/3	tsp	(Unassigned)
2600	CILANTRO 6 CT	1	Quart	1	Cup	(Unassigned)
9002	CHICKEN DICED COMM 30 LB	6	Pound	4	Ounce	(Unassigned)
1049	SPICE OREGANO BULK 5 LB	2	Tbsp	2 1/3	tsp	(Unassigned)
1011	SALT KOSHER	4	Tbsp	1/2	tsp	(Unassigned)
2519	TOMATILLOS 6/#10	25	Pound			(Unassigned)
S252	Dried Pasilla Pepper	2	Pound	8	Ounce	(Unassigned)
S156	Hominy, White	15	Pound	8 2/3	Ounce	(Unassigned)
3520	CHIP TORTILLA 6/2 LB	12	Pound	8	Ounce	(Unassigned)

Cooking Instructions				
Cooking Temperature:	0	Cooking Times:	Hours: 0	Minutes: 0

Pre-Preparation Instructions

Thank you to Rosa Gallegos for creating this delicious dish!

- Add 1/2lb chicken base to 2 gallon, 2 1/4 cup water to create broth.
- Dice onions.
- Mince garlic.
- Chop parsley.

Preparation Instructions

- Saute onions over medium - high heat until translucent.
- Add chicken, minced garlic, and seasonings. Toss to combine.
- Add broth to chicken mixture.
- Add tomatillos, pasilla peppers, and hominy.
- Bring to a boil, reduce, and simmer.

Serving Instructions

Serving:

- 1 Cup (8oz.) of pozole
- Top with cilantro.
- Serve with 2oz tortilla chips (~24 chips).



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Nutrient	Unit	Recipe Nutrient Value	Nutrient Value per 100 Grams	Nutrient Value per Serving	% of Calories	Missing Value
Food Energy	kcal	64,621.1528	158.5404	646.2115		
Saturated Fat	g	255.3210	0.6264	2.5532	3.56	
Sodium	mg	151,456.0867	371.5797	1,514.5609		
Total Trans	g	0.0000	0.0000	0.0000		*
Total Fat	g	1,737.3565	4.2624	17.3736	24.20	
Cholesterol	mg	2,531.0771	6.2097	25.3108		*
Carbohydrate	g	10,561.2561	25.9108	105.6126	65.37	
Total Dietary Fiber	g	3,621.1232	8.8840	36.2112		
Protein	g	2,210.8253	5.4240	22.1083	13.68	
Vitamin A (RE)	RE	104.0604	0.2553	1.0406		*
Vitamin A (IU)	IU	340.2242	0.8347	3.4022		*
Vitamin C	mg	309.8579	0.7602	3.0986		*
Calcium	mg	11,948.4023	29.3140	119.4840		*
Iron	mg	601.8630	1.4766	6.0186		*
Moisture	g	11,762.4957	28.8579	117.6250		*
Ash	g	98.8024	0.2424	0.9880		*

Stock Number	Description	Units per		Cases	Broken Units	Broken Unit Description	Actual Used
		Case	Location				
1014	BASE CHICKEN 3/4LB	1.00	(Unassigned)	0	0.12	CONT (4 LB)	/
TAP	WATER	1.00	(Unassigned)	0	0.00	UNLIMITED	/
2538	ONION YELLOW JUMBO 50 LB	1.00	(Unassigned)	9	0.00	LB	/
2570	GARLIC WHOLE PEELED 5 LB	1.00	(Unassigned)	0	0.05	LB	/
2600	CILANTRO 6 CT	1.00	(Unassigned)	2	0.42	BUNCH	/
9002	CHICKEN DICED COMM 30 LB	1.00	(Unassigned)	6	0.25	LB	/
1049	SPICE OREGANO BULK 5 LB	1.00	(Unassigned)	0	0.03	LB	/
1011	SALT KOSHER	1.00	(Unassigned)	0	0.06	BOX (3 LB)	/
2519	TOMATILLOS 6/#10	1.00	(Unassigned)	3	0.92	#10 CAN	/
S252	Dried Pasilla Pepper	1.00	(Unassigned)			Pound	/
S156	Hominy, White	1.00	(Unassigned)			10 can	/
3520	CHIP TORTILLA 6/2 LB	1.00	(Unassigned)	6	0.25	BAG (2 LB)	/

REPORT CRITERIA:

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