



Queso Meatball

NACHOS

This recipe was developed in partnership with



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MEAL PATTERN CONTRIBUTION

- 2 oz. M/MA
- 1 oz. grain serving

YIELD

- 25 Servings

PORTION

- 4 meatballs
- ½ cup sauce
- 1 oz. tortilla chips
- 1 tbsp. tomato
- 2 tsp. cilantro

INGREDIENTS

- Black beans, canned (1.12 lbs.) (2 cups)
- Corn, canned (11.56 oz.) (2 cups)
- Onions, yellow, chopped (5.7 oz.) (2 cups)
- Jalapeno peppers, fresh, diced (0.40 oz.) (2 tbsp.)
- Garlic, granulated (0.34 oz.) (1 Tbsp.)
- Black pepper (0.16 oz.) (2 tsp.)
- LAND O LAKES® Mucho Queso™ Jalapeño Cheese Sauce (2.4 lbs.) (4.38 cups)
- Beef meatballs (3.124 lbs.) (100)
- Unsalted Corn Tortilla Chips (25 oz.)
- Tomato, chopped (12.69 oz.) (2 cups)
- Cilantro, chopped (2 oz.) (1 cup)

PREPARATION

1. Drain and rinse well black beans and corn.
2. Combine beans, corn, onions, jalapenos and spices. Add cheese sauce and blend until all ingredients are mixed together.
3. Place meatballs in full size steamtable pan. Pour mixed sauce over the meatballs making sure to coat all.
4. Marinate for 24 hours. Cover and hold at 41 °F or less until ready to cook. (CCP)
5. Cook at 300 °F and heat until the internal temperature of the meatballs reaches 165 °F. (CCP)
6. Serve 4 meatballs and ½ cup sauce on top of 1 oz. tortilla chips.
7. Top with 1 tbsp. tomato and 2 tsp. cilantro.

NOTE

1. Substitute whole grain hoagie bun for tortilla chips.

Nutrients Per Serving

Calories: 375 kcal Carbs: 35.5 g Sat Fat: 8 g Vitamin A: 329.6 IU Iron: 2.33 mg Sodium: 564 mg
Protein: 19.7 g Total Fat: 18.6 g Cholesterol: 62.6 mg Vitamin C: 5 mg Calcium: 268 mg Dietary Fibers: 3.75 g