

**NACHOS (RTU CHEESE SAUCE)**

Yield 100

Portion 1-1/2 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
289 cal	34 g	5 g	15 g	6 mg	1028 mg	112 mg

**Ingredient**

PEPPERS, JALAPENOS, CANNED, CHOPPED  
RESERVED LIQUID  
SAUCE, CHEESE, PREPARED  
CHIPS, TORTILLA

**Weight**

4-3/4 lbs  
1-5/8 lbs  
13-1/8 lbs  
9 lbs

**Measure**

3 qts 3-7/8 cup  
3 cup  
1 gal 2 qts

**Issue****Method**

- 1 Drain peppers. Reserve liquid.
- 2 Combine jalapeno liquid with ready-to-use cheese sauce. Mix until smooth. Place in steam-jacketed kettle or stock pot. Heat, stirring constantly until hot, about 10 to 15 minutes. DO NOT BOIL.
- 3 Remove from heat; keep warm. CCP: Hold for service at 140 F. or higher.
- 4 Pour 2 ounces sauce over 20 tortilla chips.
- 5 Sprinkle 2 teaspoons jalapeno peppers over each portion.

**Notes**

- 1 Ready to use cheese sauce with jalapeno peppers may also be used.