



Total Time
60 MIN.

Serving & Size
1/2 CUP



Difficulty
MEDIUM

Yields
24

This rich dish accented with Taco sauce and Salsa is blended with cream cheese and chicken and baked topped with cheese and served as a dip or topper.

Nutrition Facts	
Serving Size	1/2 CUP
Amount Per Serving	
Calories 212	
	% Daily Value
Total Fat 7.1g	11%
Saturated Fat 3.2g	16%
Cholesterol 59mg	20%
Sodium 1217mg	51%
Total Carbohydrate 16.2g	5%
Dietary Fiber 1.4g	6%
Protein 17.3g	35%
Vitamin A 7%	Vitamin C 0%
Calcium 12%	Iron 4%

INGREDIENTS	WEIGHT	MEASURE
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	Pace® Taco Cooking Sauce	2 qt.
	Pace® Chunky Salsa- Medium	1 qt.
low fat cream cheese	12 oz.	1 1/2 cups
cooked diced chicken	3 lb.	2 qt.
green onion, sliced	2 oz.	1 cups
reduced fat Monterey Jack cheese, shredded	6 oz.	1 1/2 cups
reduced fat Cheddar cheese, shredded	6 oz.	1 1/2 cups

INSTRUCTIONS

1. In mixer equipped with a paddle, on low mix Taco Sauce and Salsa with cream cheese until blended.
2. Add chicken and scallions and mix just until blended. Turn mixture into 2 shallow half-size hotel pans or 1 full-size hotel pan.
3. Sprinkle top of salsa-cheese mixture evenly with cheeses.
4. Bake in 350°F. conventional or 300°F. convection oven for 35-45 minutes or until mixture is golden-brown on top and bubbling. CCP: Cook to an internal temperature of 165°F. or higher for 15 seconds. CCP: Hold hot at 140°F. or higher for service.
5. **To Serve:** Scoop 1/2 cup (#8 scoop) portion into a bowl and serve with chips or crackers as an hors d'oeuvres. Or portion out over top of Spanish rice with refried beans.