Beef Taco

| Servings: | 100.00 |
|----------------|------------------|
| Meal Type: | Lunch |
| Category: | Entree |
| HACCP Process: | Same Day Service |
| Beef Taco | |

Nutrition Information

| Calories | 248.87 | Protein | 12.18g |
|---------------|-----------|--------------|---------|
| Fat | 14.73g | SaturatedFat | 5.93g |
| Trans Fat | 0.00g | Cholesterol | 38.33mg |
| Carbohydrates | 15.18g | Fiber | 1.84g |
| Sugar | 0.28g | Sodium | 34.49mg |
| Iron | 1.71mg | Vitamin C | 2.24mg |
| Vitamin A | 2038.57IU | Calcium | 22.20mg |

Ingredients

12 3/4 Pound BEEF GRND 81/19 FINE GRIND 6-10 P/L

3 1/4 Quart Shredded Cheddar redu fat/sodium

4 20/23 Pound LETTUCE ROMAINE 24CT MRKN

1 11/25 Quart TOMATO 5X6 XL 5# MRKN

200 Each SHELL TACO CORN WGRAIN 5 8-25CT GFS

17/25 Gram SEASONING TACO MIX 6-9Z LAWR

1.275 pkg

Preparation Instructions

Directions:

- ,1: Brown ground beef or pork. Drain. Continue immediately.
- ,2: Add onions, granulated garlic, pepper, tomato paste, water, and seasonings. Blend well. Bring to boil. Reduce heat and simmer for 25-30 minutes. Stir periodically. CCP: Heat to 155 ° F for at least 15 seconds.
- ,3: CCP: Hold for hot service at 135° F or higher.
- ,4: For topping: Set cheese aside for step 5. Combine lettuce and tomatoes. Toss lightly. Set mixture aside for step 5.
- ,5: **Serving suggestions (see below)

- , Notes:
- ,1: Comments:
- ,2: *See Marketing Guide.
- ,3: Mexican Seasoning Mix (see G-01A, Sauces, Gravies, and
- ,4: Seasoning Mixes) may be used to
- ,5: replace these ingredients. For
- ,6: 50 servings, use 1/4 cup 1 1/2 tsp
- ,7: Mexican Seasoning Mix. For 100
- ,8: servings, use ½ cup 1 Tbsp
- ,9: Mexican seasoning Mix.
- ,10: **Serving suggestions (2 tacos per serving):
- ,11: A. Before serving or on serving line, fill each taco shell with a No. 30 scoop (2 Tbsp) meat mixture. On each student tray, serve 2 tacos, No. 10 scoop (cup) lettuce and tomato mixture, and ½ oz (2 Tbsp) shredded cheese.
- ,12: OR
- ,13: B.1. Preportion No. 10 scoop (cup) lettuce and tomato mixture and ½ oz (2 Tbsp) shredded cheese into individual soufflé cups. Refrigerate until service.
- ,14: B2. Transfer meat mixture and taco shells to steamtable pans. On each student tray, serve 2 unfilled taco shells, 2 No. 30 scoops (½ cup ½ tsp) meat mixture, with preportioned lettuce and tomato mixture and preportioned cheese. Instruct students to "build" their own tacos.
- ,15: A new nutrient analysis will be coming. Updated July 2014. Restandardization in progress.

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