

Beef Tacos

Servings:	1.00
Meal Type:	Lunch
Category:	Entree
HACCP Process:	Same Day Service

Reduced fat seasoned beef filling in a tortilla , served with lettuce, cheese, and slasa

Nutrition Information

Calories	327.93	Protein	21.11g
Fat	16.14g	SaturatedFat	9.20g
Trans Fat	0.27g	Cholesterol	63.12mg
Carbohydrates	25.23g	Fiber	4.14g
Sugar	4.89g	Sodium	681.25mg
Iron	3.68mg	Vitamin C	17.41mg
Vitamin A	2346.14IU	Calcium	264.85mg

Ingredients

3 Ounce TACO FILLING BEEF REDC FAT 6-5# COMM

THAW PRODUCT UNDER REFRIGERATION FOR 3 DAYS PRIOR TO PREPARATION.

PLACE SEALED BAGS IN A STEAMER OR IN BOILING WATER. HEAT APPROXIMATELY 30 MINUTES OR UNTIL PRODUCT REACHES SERVING TEMPERATURE. AVOID OVERLOADING KETTLES WHERE BAGS CAN BE TRAPPED AGAINST SIDE OF KETTLE OR POT. OPEN BAG WITH CAUTION AS IT WILL BE HOT.

1 Each TORTILLA FLOUR ULTRGR 6 30-12CT

1/4 Cup CHEESE CHED MLD SHRD 4-5# COMM

1/4 Cup LETTUCE ROMAINE RIBBONS 6-2# RSS

1 Each SALSA CUP 84-3Z REDG

READY_TO_EAT

None

Preparation Instructions

Meat:

Thawing Instructions THAW UNDER REFRIGERATION, DO NOT THAW AT ROOM TEMPERATURE.

Preparation Instructions REHEATING INSTRUCTIONS: COOK FROM THAWED STATE ONLY. COOKING FROM

FROZEN IS NOT RECOMMENDED. MICROWAVE AND DEEP FRYING ARE NOT RECOMMENDED.
CONVENTIONAL OVEN - 280 DEGREES F FOR 25-30 MINUTES. CONVECTION OVEN 280 DEGREES F FOR
16-22 MINUTES.

Place cheese in portioned cups and maintain temp between 35-40 degrees till serving

Hold lettuce between 35 - 40 degrees till serving

Hold salsa between 35 - 40 degrees till serving