## **BYO** Loaded Tator Tots

Servings:	50.00
Serving Size:	1.00 Serving
Meal Type:	Lunch
Category:	Entree
HACCP Process:	Complex Food Prep

Tator tots with a choice of cheese sauce and meat stuffed in a wg tortilla- NHS

## Nutrition Information

Calories	634.87	Protein	25.80g
Fat	32.64g	SaturatedFat	13.09g
Trans Fat	0.33g	Cholesterol	62.54mg
Carbohydrates	55.39g	Fiber	6.12g
Sugar	3.43g	Sodium	1664.24mg
Iron	3.55mg	Vitamin C	4.99mg
Vitamin A	821.29IU	Calcium	426.79mg

## Ingredients

Measurement	DistPart #	Description	Preparation Instructions
50 Ounce	467802	CHIX PULLED WHT & DRK BLND 2- 5 TYS	
50 Ounce	722330	TACO FILLING BEEF REDC FAT 6- 5 COMM	
75 Ounce	135261	SAUCE CHS CHED POUCH 6-106Z LOL	
50 Ounce	722110	SAUCE CHS QUESO BLANCO FZ 6-5 JTM	
50 Each	690141	TORTILLA FLOUR 10 ULTRGR 12- 12CT	
500 Each	233404	POTATO TATER TOTS 6-5 LMBSUPR	= about 2 pkg
2 3/4 Cup	704229	SAUCE BUFF WNG REDHOT 4- 1GAL FRNKS	
2 1/2 Tablespoon	513857	SPICE GARLIC POWDER 6 TRDE	

Measurement	DistPart #	Description	Preparation Instructions
30 Tablespoon	426598	DRESSING RNCH BTRMLK 4- 1GAL GCHC	
25 Each	698731	SOUR CREAM IMIT PKT 100-1Z DSTAR	

## **Preparation Instructions**

This recipe is for 50 servings (25 servings of beef, 25 servings of chicken, 25 servings of cheddar cheese sauce, 25 servings of queso)

To prepare buffalo chicken per 50 servings:

1. Reheat pulled chicken, once reheated add the buffalo sauce and garlic powder and keep warm (can add before full heated to create more flavorful chicken)

To Prepare Taco meat:

1. Thaw completely prior to cooking

2. PLACE SEALED BAGS IN A STEAMER OR IN BOILING WATER. HEAT APPROXIMATELY 30 MINUTES OR UNTIL PRODUCT REACHES SERVING TEMPERATURE.

Prepare tator tots, and both cheese sauces according to package directions.

To serve:

- 1. Lay one 1 tortilla in the bottom of a paper boat
- 2. Top with 10 tator tots
- 3. Student gets a choice of 2 oz of taco meat, or 2 oz of pulled buffalo chicken
- 4. Student gets a choice of 3 oz of cheddar cheese sauce, or 2 oz of queso cheese sauce

5. Have ranch dressing, sour cream, hot sauce, and salsa out for students to put on their loaded tator tots. Possibly celery for the buffalo chicken ones?