

# Beef Taco

<b>Servings:</b>	100.00
<b>Serving Size:</b>	2.00 Serving
<b>Meal Type:</b>	Lunch
<b>Category:</b>	Entree
<b>HACCP Process:</b>	Same Day Service

Beef Taco Soft Shell

## Nutrition Information

<b>Calories</b>	3.21	<b>Protein</b>	0.19g
<b>Fat</b>	0.10g	<b>SaturatedFat</b>	0.03g
<b>Trans Fat</b>	0.00g	<b>Cholesterol</b>	0.35mg
<b>Carbohydrates</b>	0.37g	<b>Fiber</b>	0.04g
<b>Sugar</b>	0.08g	<b>Sodium</b>	7.42mg
<b>Iron</b>	0.03mg	<b>Vitamin C</b>	0.13mg
<b>Vitamin A</b>	9.96IU	<b>Calcium</b>	1.74mg

## Ingredients

Measurement	DistPart #	Description	Preparation Instructions
<b>2 Each</b>	690120	TORTILLA FLOUR 6 PRSD ULTRGR 24-12CT	Place in on bun pan in single layer and put in warmer until served.
<b>3 8/47 Ounce</b>	722330	TACO FILLING BEEF REDC FAT 6-5# COMM	Cook frozen taco filling in boiling water at 250 degrees for 2 hours or until 165 degrees. If using steamer place thawed taco filling for about 50 minutes until 165 degrees
<b>1 Each</b>	677802	SALSA CUP 84-3Z REDG	READY_TO_EAT None

## Preparation Instructions

### Thawing Instructions

THAW PRODUCT UNDER REFRIGERATION FOR 3 DAYS PRIOR TO PREPARATION.

### Basic Preparation

PLACE SEALED BAGS IN A STEAMER OR IN BOILING WATER. HEAT APPROXIMATELY 50 MINUTES OR UNTIL PRODUCT REACHES SERVING TEMPERATURE of 165 F.. AVOID OVERLOADING KETTLES WHERE

BAGS CAN BE TRAPPED AGAINST SIDE OF KETTLE OR POT. OPEN BAG WITH CAUTION AS IT WILL BE HOT.

Put in steam table pans and place in warmer until time to serve.

Taco Shells are placed in on a bun pan and put in warmer until time to serve.

Use a #12 scoop to serve - divided between the 2 shells. 1 Salsa is served with the taco's.