

Beef Taco

Servings:	150.00
Serving Size:	1.00 Serving
Meal Type:	Lunch
Category:	Entree
HACCP Process:	Same Day Service

Soft shell beef tacos

Nutrition Information

Calories	302.71	Protein	20.00g
Fat	12.80g	SaturatedFat	6.84g
Trans Fat	0.27g	Cholesterol	52.33mg
Carbohydrates	24.39g	Fiber	3.50g
Sugar	6.90g	Sodium	596.93mg
Iron	3.46mg	Vitamin C	4.75mg
Vitamin A	798.69IU	Calcium	200.17mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
150 Each	702633	TORTILLA FLOUR 6 PRSD 24-12CT LAFRO	
28 3/23 Pound	722330	TACO FILLING BEEF REDC FAT 6-5# COMM	4/5# bags Use scoop #16
1 1/2 Gallon	150250	CHEESE CHED MLD SHRD 4-5# COMM	1/5# bags use scoop #30
3/4 Cup	755826	LETTUCE BLND ROMAINE MXD 4-5 RSS	6.25 # of lettuce serve 1/2 cup lettuce per taco
9 19/50 Pound	786543	TOMATO ROMA DCD 3/8 2-5 RSS	Use scoop # 30 1 oz. of diced tomatoes per taco

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 30 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.

OVEN:

Empty bags into roaster pan.

Cover and heat taco meat to 165 F.