

Beef Tacos

NO IMAGE

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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TACO FILLING BEEF REDC FAT 6-5# COMM	3 Ounce	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.	722330
TORTILLA FLOUR ULTRGR 6 30-12CT	1 Each		882690
CHEESE CHED MLD SHRD 4-5# COMM	1/4 Cup		150250
LETTUCE ROMAINE RIBBONS 6-2 RSS	1/4 Cup		451730
SALSA CUP 84-3Z REDG	1 Each	READY_TO_EAT None	677802

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

SLE Components

Amount Per Serving

Meat	2.89
Grain	1.00
Fruit	0.00
GreenVeg	0.13
RedVeg	1.12
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving

Calories	337.93
Fat	16.14g
SaturatedFat	9.20g
Trans Fat	0.27g
Cholesterol	63.12mg
Sodium	741.25mg
Carbohydrates	25.23g
Fiber	4.14g
Sugar	6.89g
Protein	21.11g
Vitamin A 2487.41IU	Vitamin C 20.23mg
Calcium 279.80mg	Iron 2.98mg