Cookbook for Immanuel Lutheran School B.C.

Created by HPS Menu Planner

Table of Contents

Walking Taco

Servings:	80.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIP CORN FUN SZ 120-.75Z FRITOS	80 Each	READY_TO_EAT Use Code date on bag to rotate product so that the oldest product is consumed first. Place in box lunch or on tray unopened	158763
Beef Taco Meat	10 Pound		682160
CHEESE CHED MLD SHRD FCY 4-5# P/L	5 Pound	READY_TO_EAT Use in your favorite recipes.	682960
84-2.6Z SALSA CUP REDG REDSC2Z	5 3/5 #10 CAN		536690
LETTUCE 1 CUT 4-5 P/L	1 1/4 Quart		769118

Preparation Instructions

Directions:

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER, DRAIN WELL.

1. In a tilt-skillet, cook beef and drain fat.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 155ºF, HELD FOR 15 SECONDS.

2. Add taco seasoning mix (optional) and water, blend well. Bring to a boil. Reduce heat and simmer for 20-30 minutes.

3. Crush individual bags of chips and open.

3. Add 2 oz of meat mixture, 1 oz of shredded cheese, 1/4 cup of shredded lettuce and 1/8 cup salsa to each bag of chips.

4. Serve.

Child Nutrition: 1 Each provides=

1.5 oz meat/meat alternate, 1.25 oz eq grains, 1/8 cup "other" vegetable, and 1/8 cup red/orange vegetable

OR

1.5 oz meat/meat alternate, 1.25 oz eq grains, and 1/4 cup additional vegetables

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Notes:

SLE Components

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 80.00
Serving Size: 1.00 Serving

Amount Per Serving			
Calories	120.63		
Fat	8.00g		
SaturatedFat	1.00g		
Trans Fat	0.00g		
Cholesterol	0.00mg		
Sodium	120.31mg		
Carbohydrates	12.13g		
Fiber	1.06g		
Sugar	0.06g		
Protein	1.00g		
Vitamin A	21.88IU	**Vitamin C**	0.11mg
Calcium	20.00mg	**Iron**	0.02mg