

Cookbook for Calhoun County Youth Center

Created by HPS Menu Planner

Table of Contents

[Taco Salad](#)

Taco Salad

Servings:	50.000	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-56540
School:	Calhoun County Youth Center	Grams Per Serving:	170.67

Ingredients

Description	Measurement	Prep Instructions	DistPart #
yellow corn tortilla chips	3200 grams	about 20 chips	163020
LETTUCE ROMAINE RIBBONS	75 Cup		451730
TURKEY TACO MEAT FC	125 Ounce		768230
TOMATO 6X6 LRG	12 1/2 Cup	diced	199001
Shredded Mild Cheddar Cheese	6 1/2 Cup	READY_TO_EAT Preshredded. Use cold or melted	150250
DRESSING FREN RED CALIF	100 Tablespoon	READY_TO_EAT This ready-to-use dressing simplifies back-of-house prep. Customize this dressing by adding some honey for a sweeter taste or yogurt for a creamier taste. Create new flavorful salads or a flavorful new marinade for your burger patties.	330795

Preparation Instructions

1. Heat the turkey taco meat and black beans, seperately, until >165F
2. Place approximately 20 chips into a styrofoam clamshell, top with lettuce, taco meat, black beans, tomato and cheese.

Serve with cupped french dressing, sour cream packets and Salsa in refrigerator to hold for service at 41 ° F or cooler.