Beef Taco

| Servings: | 150.00 | Category: | Entree |
|---------------|--------------------|-----------------------|------------------|
| Serving Size: | 1.00 Serving | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-7774 |
| School: | Test High School 2 | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--|--|--|---------------|
| TORTILLA FLOUR 6 PRSD 24-12CT LAFRO | 150 Each | | 702633 |
| CHIX TACO FILLING CKD | 28 Pound 12 1/3 Ounce (460 1/3 Ounce) | UNSPECIFIED Thaw in refrigerator prior to reheating. Place bag in boiling water to 45-60 minutes or until product reaches 165 F. | 200511 |
| CHEESE CHED MLD SHRD 4-5 LOL | 1 1/2 Gallon | 1/5# bags use scoop #30 | 150250 |
| LETTUCE BLND ROMAINE MXD | 3/4 Cup | 6.25 # of lettuce serve 1/2 cup lettuce per taco | 755826 |
| TOMATO ROMA DCD 3/8IN | 9 3/8 Pound | Use scoop # 30 1 oz. of diced tomatoes per taco | 786543 |

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.

Meal Components (SLE) Amount Per Serving

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|--------------------------|-------|
| Meat | 2.681 |
| Grain | 0.000 |
| Fruit | 0.000 |
| GreenVeg | 0.000 |
| RedVeg | 0.334 |
| OtherVeg | 0.003 |
| Legumes | 0.000 |
| Starch | 0.000 |

Nutrition Facts

Servings Per Recipe: 150.00 Serving Size: 1.00 Serving

| Amount Per Serving | | | | |
|--------------------|------------------|--|--|--|
| Calories | 336.04 | | | |
| Fat | 15.83g | | | |
| SaturatedFat | 7.44g | | | |
| Trans Fat | 0.00g | | | |
| Cholesterol | 118.94mg | | | |
| Sodium | 699.24mg | | | |
| Carbohydrates | 18.25g | | | |
| Fiber | 0.94g | | | |
| Sugar | 3.21g | | | |
| Protein | 26.53g | | | |
| Vitamin A 0.00IU | Vitamin C 0.00mg | | | |
| Calcium 142.43mg | Iron 1.65mg | | | |

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Nutrition - Per 100g

No 100g Conversion Available