

Turner Blue Loaded Beef or Pulled Pork Nachos



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|----------------------|--------|-----------------------|------------------|
| Servings: | 100.00 | Category: | Entree |
| Serving Size: | 1.00 | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-22340 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-------------------------------------|-------------|---|------------|
| TACO FILLING BEEF REDC FAT 6-5 COMM | 9 Pound | BOIL KEEP FROZENPlace sealed bag in a steamer or in boiling water.Heat Approximately 45 minutes or until product reaches serving temperature.CAUTION: Open bag carefully to avoid being burned. | 722330 |
| CHIP TORTL RND WGRAIN | 2 1/2 Pound | READY_TO_EAT Use code date on bag to rotate product so the oldest product is consumed first. Store remaining product in airtight container to keep fresh | 739741 |
| SAUCE CHS ULTIM YEL POU 6-106Z LOL | 1/2 #10 CAN | | 310668 |
| SALSA 6-10 COMM | 1 1/2 Quart | | 150570 |
| PORK PULLD BBQ W/LO SOD SCE | 9 Pound | | 559551 |

Preparation Instructions

Directions:

- 1.Cook meat according to directions on the box. CCP: Heat to 155° F or higher for at least 15 seconds.
2. Heat cheese sauce thoroughly.

3. To serve top 3/4 ounces (1/2 cup) of chips with 2 ounces of meat and 1 oz of cheese sauce. Serve 1/8 cup of salsa on the side using a 1 oz. ladle. Recipe Notes

Serving Size: 2 oz. meat + 1 oz. cheese + 1 oz. salsa over 3/4 oz. chips

Crediting: 2 oz M/MA + 0.5 oz grain eq + 1/8 cup red/orange vegetable

Yield: 50 portions

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 0.002 |
| Grain | 0.500 |
| Fruit | 0.000 |
| GreenVeg | 0.000 |
| RedVeg | 0.060 |
| OtherVeg | 0.000 |
| Legumes | 0.000 |
| Starch | 0.000 |

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00

| Amount Per Serving | |
|-------------------------|-------------------------|
| Calories | 236.63 |
| Fat | 11.80g |
| SaturatedFat | 3.63g |
| Trans Fat | 0.00g |
| Cholesterol | 44.29mg |
| Sodium | 298.65mg |
| Carbohydrates | 18.44g |
| Fiber | 1.83g |
| Sugar | 8.35g |
| Protein | 14.43g |
| Vitamin A 0.00IU | Vitamin C 0.00mg |
| Calcium 73.52mg | Iron 2.40mg |

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

**One or more nutritional components are missing from at least one item on this recipe.

Nutrition - Per 100g

No 100g Conversion Available