

Beef Soft Taco w/ chips & salsa



Servings:	25.00	Category:	Entree
Serving Size:	3.17 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-30703
School:	CREEKSIDE ELEM SCHL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TACO FILLING BEEF REDC FAT 6-5 COMM	5 Pound	14# = 2 bags	722330
TORTILLA FLOUR ULTRGR 6IN	25 Each	75= 6 pkgs + 3	882690
CHEESE CHED MLD SHRD 4-5 LOL	1 Pound	READY_TO_EAT Preshredded. Use cold or melted	150250
SALSA CUP	25 Each	HEAT_AND_SERVE Ready to Eat MIX Ready to Eat READY_TO_DRINK Ready to Eat READY_TO_EAT Ready to Eat UNPREPARED Ready to Eat UNSPECIFIED Ready to Eat	677802
CHIP TORTL WHT TRI	1 Pound 9 Ounce (25 Ounce)		163010

Preparation Instructions

- Place bags of taco meat into a steam table pan. Steam.
CCP: Heat for 30-35 minutes until product reaches a min internal temperature of 140 for at least 15 seconds.
- Cut open bags and pour into serving pans. Cover.
CCP: Hold for hot service at 135F or higher.

To serve: Use a #12 scoop of taco meat (should be about 3.17 oz), 1 soft shell, and 2 T (0.5 oz) cheese. Boat the taco with 1oz (about 8) chips and serve with salsa cup.

Meal Components (SLE)

Amount Per Serving

Meat	2.670
Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.631
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 25.00

Serving Size: 3.17 Ounce

Amount Per Serving	
Calories	435.04
Fat	18.20g
SaturatedFat	8.22g
Trans Fat	0.00g
Cholesterol	53.84mg
Sodium	757.63mg
Carbohydrates	39.70g
Fiber	6.02g
Sugar	6.02g
Protein	20.83g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 233.96mg	Iron 4.00mg

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

Nutrition - Per 100g

Calories	484.09
Fat	20.25g
SaturatedFat	9.15g
Trans Fat	0.00g
Cholesterol	59.91mg
Sodium	843.04mg
Carbohydrates	44.17g
Fiber	6.70g
Sugar	6.70g
Protein	23.17g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 260.33mg	Iron 4.45mg

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