

Loaded Baked Potato Bar



Servings:	40.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-30889

Ingredients

Description	Measurement	Prep Instructions	DistPart #
POTATO BAKER IDAHO	40 Each	1. Wash potatoes thoroughly. Prick with a fork and bake at 400F approx. 45 minutes. CCP: Cook until internal temp reaches at least 210F for 15 seconds. CCP: Hold for hot service at min of 135F.	233293
TACO FILLING BEEF REDC FAT 6-5 COMM	3 1/2 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
PORK PULLED BBQ LO SOD 4-5 BROOKWD	5 Pound	2. Heat pork bbq until reaches 165F for 15 seconds or more. CCP: Hold for hot service at min of 135F	498702
BROCCOLI FLORETS	5 Pound	3. Steam broccoli until just tender. CCP: Hold for hot service at min of 135F	610902
CHEESE CHED MLD SHRD 4-5 LOL	1/2 Package	READY_TO_EAT Preshredded. Use cold or melted	150250
SOUR CREAM PKT FF	40 Each	READY_TO_EAT None	853190
SALSA 103Z	1/2 #10 CAN	READY_TO_EAT None	452841
CORNBREAD SNAC FORT WGRAIN IW	40 Each		159791
CRACKER OYSTER	1 Package		112615
Whole Grain Dinner Roll	40 Serving	READY_TO_EAT Ready to eat	3920

Preparation Instructions

For 40 servings:

Pork BBQ: 5# of pork bbq yields 40 -2oz servings.

Turkey Taco Meat: Serving size is 3oz to meet 2oz Meat. USE # 12 SCOOP / DISHER for a 2 oz meat serving (2.97 OZ SERVING SIZE).

Serve potatoes presented with all toppings of choice.

*Must choose 2 rolls, OR 1 cornbread + 1 roll to meet grain requirement

CHO Breakdown:

Potato: 15g ; Pork Bbq 8.5 g per 2oz; Turkey Taco Meat: 2g (per 3oz serving); Broccoli: 1.5g per 1/4cup

MuffinTown Cornbread: 28g; Nabisco Oyster Cracker: 11g per pkg; Sour Cream: 4g per packet; Salsa: 3g per 1.5oz

Meal Components (SLE)

Amount Per Serving

Meat	2.133
Grain	2.000
Fruit	0.000
GreenVeg	1.125
RedVeg	0.272
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 40.00

Serving Size: 1.00 Serving

Amount Per Serving	
Calories	660.32
Fat	15.63g
SaturatedFat	4.04g
Trans Fat	0.00g
Cholesterol	70.02mg
Sodium	683.55mg
Carbohydrates	97.76g
Fiber	11.18g
Sugar	24.24g
Protein	33.58g
Vitamin A 3.40IU	Vitamin C 33.50mg
Calcium 266.73mg	Iron 6.29mg

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

Nutrition - Per 100g

No 100g Conversion Available