# MJSH HOMEMADE TACO SOUP WITH TORTILLA CHIPS

## NO IMAGE

| Servings:     | 64.00                     | Category:             | Entree           |
|---------------|---------------------------|-----------------------|------------------|
| Serving Size: | 1.00 Cup                  | <b>HACCP Process:</b> | Same Day Service |
| Meal Type:    | Lunch                     | Recipe ID:            | R-10674          |
| School:       | Manchester High<br>School |                       |                  |

### **Ingredients**

| Description                                  | Measurement  | Prep<br>Instructions | DistPart<br># |
|--|--|----------------------|---------------|
| 100158 - Beef, Find Ground, 85/15,<br>Frozen | 10 Pound   | Thawed               | 100158        |
| ONION DEHY CHPD                              | 1/4 Cup  |                      | 263036        |
| SEASONING TACO                               | 1 3/4 Cup  |                      | 413429        |
| BEAN CHILI MEX STYLE                         | 1 1/2 #10 CAN  |                      | 192015        |
| JUICE TOMATO 100                             | 1 Gallon 2 Quart 1 Pint 7 1 Fluid Ounce (216 Fluid<br>Ounce) | 46 oz in a can       | 732790        |
| CHEESE CHED MLD SHRD 4-5 LOL                 | 2 Pound  |                      | 150250        |
| CHIP CORN                                    | 64 Package   |                      | 712680        |

### **Preparation Instructions**

Yield checked 11-17-22

Brown ground beef with onion until the meat is no longer pink and the temperature reaches at least 165 degrees. Drain well. Add the beans, chili powder, and tomato juice. Heat until the temperature reaches 165 degrees. Serve with 1/2 ounce of shredded cheddar cheese and one package of corn chips per serving.

\*It may also be served with sour cream; the nutritional counts for that will need to be added since they are not included here.

\*Note: I like to menu with sweet corn so that if someone would like corn in their soup, they can add it :-)

\*Note: The serving size can be adjusted for younger students, but the nutrition analysis will also need to be adjusted.

\*Note: With the new sodium requirement, I will explore making my own taco seasoning to control the sodium levels in this recipe.

| Meal Components (SLE)  Amount Per Serving |       |  |  |  |
|---|-------|--|--|--|
| Meat                                      | 3.250 |  |  |  |
| Grain                                     | 2.500 |  |  |  |
| Fruit                                     | 0.000 |  |  |  |
| GreenVeg                                  | 0.000 |  |  |  |
| RedVeg                                    | 0.000 |  |  |  |
| OtherVeg                                  | 0.000 |  |  |  |
| Legumes                                   | 0.250 |  |  |  |
| Starch                                    | 0.000 |  |  |  |

| Nutrition Facts Servings Per Recipe: 64.00 Serving Size: 1.00 Cup |           |        |  |  |  |
|---|-----------|--------|--|--|--|
| Amount Per Serving  |           |        |  |  |  |
| Calories  | 445.49    |        |  |  |  |
| Fat   | 24.09g    |        |  |  |  |
| SaturatedFat  | 7.72g     |        |  |  |  |
| Trans Fat*  | 1.59g     |        |  |  |  |
| Cholesterol   | 15.25mg   |        |  |  |  |
| Sodium  | 1202.56mg |        |  |  |  |
| Carbohydrates   | 35.66g    |        |  |  |  |
| Fiber   | 5.55g     |        |  |  |  |
| Sugar   | 4.23g     |        |  |  |  |
| Protein   | 21.91g    |        |  |  |  |
| Vitamin A 0.00IU  | Vitamin C | 0.00mg |  |  |  |
| Calcium 159.90mg  | Iron      | 2.19mg |  |  |  |
| *All reporting of TransFat is for information only, and is not    |           |        |  |  |  |

used for evaluation purposes

### **Nutrition - Per 100g**

No 100g Conversion Available