

# Texas Straw Hat

|               |                  |                |                   |
|---------------|------------------|----------------|-------------------|
| Servings:     | 114.00           | Category:      | Entree            |
| Serving Size: | 1.00 Each        | HACCP Process: | Complex Food Prep |
| Meal Type:    | Lunch            | Recipe ID:     | R-51566           |
| School:       | Prairie Crossing |                |                   |

## Ingredients

| Description                           | Measurement                         | Prep Instructions     | DistPart # |
|---------------------------------------|-------------------------------------|-----------------------|------------|
| Beef, Fine Ground 85/15, Frozen       | 10 Pound                            |                       | 100158     |
| Tap Water                             | 1 Gallon                            |                       |            |
| Tex-Pro Five Taco Filling Mix         | 1 Package                           |                       | 201183     |
| Cheese, Cheddar Reduced fat, Shredded | 3 9/16 Pound                        |                       | 100012     |
| LETTUCE SHRD TACO 1/8CUT              | 3 Quart 1 Pint 1/4 Cup (14 1/4 Cup) |                       | 242489     |
| CHIP CORN                             | 7 Pound 2 Ounce (114 Ounce)         | Will need 8 packages. | 210170     |

## Preparation Instructions

For Taco Meat:

1. Cook the beef and drain.
2. Add the water and the taco mix, simmer. Heat meat filling to 165 degrees.
3. Hold in hot pass thru until served.

For Texas straw hat use 1 oz. corn chips and top with #16 disher meat, 1 fl. oz. (2 Tbsp.) shredded cheese, and 1 fl. oz. (2 Tbsp.) of lettuce.

## Meal Components (SLE)

Amount Per Serving

|                 |       |
|-----------------|-------|
| <b>Meat</b>     | 1.500 |
| <b>Grain</b>    | 1.250 |
| <b>Fruit</b>    | 0.000 |
| <b>GreenVeg</b> | 0.000 |
| <b>RedVeg</b>   | 0.000 |
| <b>OtherVeg</b> | 0.000 |
| <b>Legumes</b>  | 0.000 |
| <b>Starch</b>   | 0.000 |

## Nutrition Facts

Servings Per Recipe: 114.00

Serving Size: 1.00 Each

| Amount Per Serving   |         |                  |        |
|----------------------|---------|------------------|--------|
| <b>Calories</b>      |         | 332.56           |        |
| <b>Fat</b>           |         | 20.80g           |        |
| <b>SaturatedFat</b>  |         | 5.59g            |        |
| <b>Trans Fat*</b>    |         | 1.05g            |        |
| <b>Cholesterol</b>   |         | 37.23mg          |        |
| <b>Sodium</b>        |         | 539.43mg         |        |
| <b>Carbohydrates</b> |         | 22.81g           |        |
| <b>Fiber</b>         |         | 3.10g            |        |
| <b>Sugar</b>         |         | 2.19g            |        |
| <b>Protein</b>       |         | 16.87g           |        |
| <b>Vitamin A</b>     | 0.00IU  | <b>Vitamin C</b> | 0.00mg |
| <b>Calcium</b>       | 21.25mg | <b>Iron</b>      | 0.00mg |

\*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