

# Walking Beef or Chicken Taco



<b>Servings:</b>	100.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-30219
<b>School:</b>	Garden Prairie		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
TACO FILLING BEEF REDC FAT 6-5 COMM	272 Ounce	PLACE SEALED BAGS IN A STEAMER OR IN BOILING WATER. HEAT APPROXIMATELY 30 MINUTES OR UNTIL PRODUCT REACHES SERVING TEMPERATURE. AVOID OVERLOADING KETTLES WHERE BAGS CAN BE TRAPPED AGAINST SIDE OF KETTLE OR POT. OPEN BAG WITH CAUTION AS IT WILL BE HOT.	722330
CHIP TORTL RND R/F	100 Package	READY_TO_EAT Use code date on bag to rotate product so the oldest product is consumed first. Use in your to go menu, place on display rack or include in catering box lunches. Contact PepsiCo Foodservice for display equipment options.	284751
SALSA 6-10 COMM	12 Cup		150570
LETTUCE BLND ROMAINE MXD	64 Ounce		755826
CHEESE MOZZ SHRD 30 COMM	32 Ounce		150620
CHEESE AMER SHRD R/F	32 Ounce	READY_TO_EAT Preshredded. Use cold or melted	861950

## Preparation Instructions

### DIRECTIONS

7. Transfer the meat mixture to steamtable pans. CCP: Heat to 135 degrees F or higher for at least 15 seconds at the completion of the cooking process. If

manufacturer instructions on package or case have a higher temperature, follow those recommendations. the pans and hold in warmer until ready for assembly.

CCP: Hold in warmer at 135 degrees F or higher until ready for assembly. Check the temperature every 30 minutes.

8. For toppings:

Rinse the tomatoes under cool, running water, then drain them thoroughly.

Core and dice tomatoes in ½ inch pieces.

Combine the tomatoes with lettuce, and toss the mixture lightly. Portion ¼ cup with #16 scoop or 2 ounce spoodle in individual portion container.

Combine cheeses. Weigh ½ ounce of cheese to determine the portion size. Portion ½ ounce of cheese in individual portion containers.

Measure 1 ounce of salsa to determine the portion size. Portion 1 ounce of salsa in individual portion containers.

Cover and refrigerate for service.

CCP: Cover and hold under refrigeration (41 degrees F or lower) until ready for service. Check temperature every 30 minutes. Cover, label, and date any leftovers. Refrigerate at 41 degrees F or lower.

9. Open the bags of walking taco chips on the side. Place the bags in serving pans.

10. On serving line, fill each bag with #10 scoop of meat mixture. Serve the preportioned lettuce and tomato mixture, salsa, and ½ ounce of cheese on the side with 1 meat-filled bags. Instruct students to "build" their own tacos.

11. Portion 1 meat -filled bag with trimmings, salsa, and cheese. Each portion provides 2½ oz. eq. meat/meat alternate, 2 oz. eq. of whole grain, 1/8 cup of red/orange vegetable, and 1/8 cup of other vegetable.

CCP: Hold and maintain the product at a minimum temperature of 135 degrees F or higher. Check temperature every 30 minutes. Leftovers should be covered, labeled, and dated. Quick chill within 2 hours to 70 degrees F or lower and from 70 to 41 degrees F or lower within an additional 4 hours.

#### NUTRIENTS PER SERVING

Calories 413

Carbohydrates 36.27 g

Dietary Fiber 4.47 g

Protein 17.83 g

Sodium 735.51 mg

Total Fat 21.51 g

## Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.500
<b>Grain</b>	2.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.125
<b>OtherVeg</b>	0.125
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Each

Amount Per Serving			
<b>Calories</b>		277.04	
<b>Fat</b>		12.30g	
<b>SaturatedFat</b>		4.44g	
<b>Trans Fat*</b>		0.00g	
<b>Cholesterol</b>		41.97mg	
<b>Sodium</b>		592.39mg	
<b>Carbohydrates</b>		25.25g	
<b>Fiber</b>		4.01g	
<b>Sugar</b>		3.85g	
<b>Protein</b>		17.44g	
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	128.52mg	<b>Iron</b>	1.70mg

\*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