

Turner Blue Loaded Beef or Pulled Pork Nachos



Servings:	100.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-22340

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF CRMBL CKD W/SPP 4-10#	117 Ounce	7.33 pounds	821271
BEAN PINTO	20 PICNIC CAN	Drained rinsed. 2 can per 100 servings.	261475
SPICE CHILI POWDER MILD	8 Tablespoon		331473
SPICE CUMIN GRND	8 Tablespoon		273945
SPICE ONION POWDER	3 Tablespoon		126993
SPICE PAPRIKA	3 Tablespoon		518331
SALT KOSHER PRM	1 Teaspoon		311356
CHIP TORTL RND WGRAIN	216 Ounce	Please Use Blue Farm Tortilla Chips 13.50 pounds	739741
CHEESE MOZZ SHRD 30 COMM	56 Ounce	3.50 pounds	150620
SALSA 6-10 COMM	20 PICNIC CAN	2 #10 cans	150570
SOUR CREAM L/F	100 Ounce	6.25 pound	534331
CARNITA PORK CHPD	2 Ounce	2.5 oz = 2 oz Meat per serving for 100 servings you will need 16 pounds	549412

Preparation Instructions

Directions:

- 1. Place beef crumbles and spices (Chili powders, cumin,onion powder, paprika, salt) in 6in deep pans, heat in oven at 300 until heated through.
 - 2. Put beans and 1 cup of water into food processor, puree on medium, add additional 1 1/2 cup cup of water. and continue blending until smooth.
 - 3. Pour Purred beans in a steam table pan. (12 X 20 X 2 1/2) and heat to 140 degrees or higher for 15 seconds.
 - 4. To build each nacho:
 - a. Place 2 oz. by weight of chips into a food boat or like container.
 - b. use a #24 scoop, serving 2 oz. of beans on top of chips.
 - c. Place 2 oz by weight of the beef mixture or 2.5 oz of pork Carnitas mixture that has been heated to internal temperature of 140 or higher.
 - d. Sprinkle with 2 TBSP. of shredded cheese on top of meat/ bean mixture.
 - e. Using a #30 School (1/8) cup of sour cream on top of cheese
 - f. Using a #16 cup (1/4 cup) portion salsa on top of sour cream
- Serve Immediately!

Meal Components (SLE)

Amount Per Serving

Meat	2.000
Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.250
OtherVeg	0.333
Legumes	0.500
Starch	0.000

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories		901.39	
Fat		17.02g	
SaturatedFat		5.02g	
Trans Fat*		0.00g	
Cholesterol		14.69mg	
Sodium		1086.16mg	
Carbohydrates		140.77g	
Fiber		26.84g	
Sugar		8.14g	
Protein		39.19g	
Vitamin A	6.25IU	Vitamin C	0.02mg
Calcium	250.97mg	Iron	10.27mg

*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