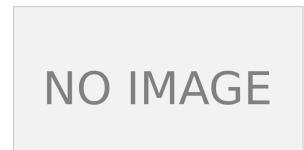
Nacho Supreme- BC



Servings:	114.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-52950
School:	Benton Jr -Sr High		

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	7 1/8 Pound		100012
LETTUCE SHRD TACO 1/8CUT	14 1/4 Cup		242489
CHIP TORTL RND YEL	228 Ounce	3 pkgs. = 130 servings	163020
SAUCE CHS CHED	114 Fluid Ounce	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.	271081

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 Nachos Supreme use 2 oz. weight tortilla chips and top with #16 disher meat, 1 fl. oz. cheese sauce, and 1 oz. of lettuce.

2.500 2.500

Meal Components	(SLE)
------------------------	-------

4	Amount Per Serving
	Meat
	Grain
	Fruit

Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starch	0.000

Nutrition Facts					
Servings Per Recipe: 114.00					
Serving Size	Serving Size: 1.00 Each				
	Amount Per Serving				
Cal	ories	506.64			
I	Fat	26.80g			
Satura	ated Fat	9.40g			
Trai	ns Fat	1.05g			
Chol	esterol	61.25mg			
So	dium	835.64mg			
Carbohydrates		48.31g			
F	iber	6.10g			
Si	Sugar				
Adde	Added Sugar				
Pre	Protein				
Vitamin A	194.00mcg	Vitamin C	0.00mg		
Calcium	168.25mg	Iron	2.00mg		

**One or more nutritional components are missing from at least one item on this recipe.

Nutrition - Per 100g

No 100g Conversion Available