

Texas Straw Hat-BC

| | | | |
|---------------|--------------------|----------------|-------------------|
| Servings: | 76.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | Complex Food Prep |
| Meal Type: | Lunch | Recipe ID: | R-52962 |
| 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 | 3 9/16 Pound | | 100012 |
| LETTUCE SHRD TACO 1/8CUT | 14 1/4 Cup | | 242489 |
| CHIP CORN | 152 Ounce | | 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 2 oz. corn chips and top with #10 disher meat, 1 fl. oz. (2 Tbsp.) shredded cheese, and 1 fl. oz. (2 Tbsp.) of lettuce.

Meal Components (SLE)

Amount Per Serving

| | |
|---------------------------------|-------|
| Meat | 2.000 |
| Grain | 2.500 |
| 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: 76.00

Serving Size: 1.00 Each

| Amount Per Serving | | | |
|----------------------|---------|------------------|--------|
| Calories | | 578.83 | |
| Fat | | 36.20g | |
| Saturated Fat | | 9.14g | |
| Trans Fat | | 1.57g | |
| Cholesterol | | 55.84mg | |
| Sodium | | 889.15mg | |
| Carbohydrates | | 42.21g | |
| Fiber | | 5.15g | |
| Sugar | | 3.28g | |
| Added Sugar | | 0.00g** | |
| Protein | | 26.30g | |
| Vitamin A | 0.00mcg | Vitamin C | 0.00mg |
| Calcium | 41.88mg | Iron | 0.00mg |

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

Nutrition - Per 100g

No 100g Conversion Available