Nacho Supreme

NO IMAGE

| Servings: | 100.00 | Category: | Entree |
|---------------|-------------------------------|----------------|------------------|
| Serving Size: | 1.00 Each | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-41708 |
| School: | Tami Elementary School K-4 | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--|--------------|---|---------------|
| TACO FILLING BEEF | 12 1/2 Pound | 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. | 776548 |
| CHEESE CHED MLD SHRD FINE | 6 1/4 Pound | | 191043 |
| LETTUCE SHRD TACO 1/8CUT | 1 9/16 Pound | | 242489 |
| TOMATO ROMA 2 | 1 Cup | | 588381 |
| BEAN REFRD VEGTAR | 1 Ounce | RECONSTITUTE 1: Pour 1 2 gallon (1.9L) boiling water into 4" deep half-steamtable pan. 2: Quickly pour full pouch of beans into water and cover. 3: Allow beans to sit for 25 minutes on steamtable. 4: Season if desired, stir, serve. | 703753 |
| SAUCE CHS CHED MILD | 1 Cup | READY_TO_EAT Ready to eat. Serve at a minimum temperature of 140 °F. | 563005 |
| CHIP TORTL CRN YEL RND REST 72-1.5Z | 1 Each | | 133273 |

Preparation Instructions

Directions:

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER, DRAIN WELL.

1. In a tilt-skillet, cook beef and drain fat.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 155°F, HELD FOR 15 SECONDS.

2. Add taco seasoning mix (optional) and water, blend well. Bring to a boil. Reduce heat and simmer for 20-30 minutes.

3. Crush individual bags of chips and open.

3. Add 2 oz of meat mixture, 1 oz of shredded cheese, 1/4 cup of shredded lettuce and 1/8 cup salsa to each bag of chips.

4. Serve.

Child Nutrition: 1 Each provides=

1.5 oz meat/meat alternate, 1.25 oz eq grains, 1/8 cup "other" vegetable, and 1/8 cup red/orange vegetable OR

1.5 oz meat/meat alternate, 1.25 oz eq grains, and 1/4 cup additional vegetables

Updated October 2013

Notes:

Meal Components (SLE)

Amount Per Serving

| Meat | 2.000 | |
|--------------------------|-------|--|
| Grain | 0.020 | |
| Fruit | 0.000 | |
| GreenVeg | 0.000 | |
| RedVeg | 0.000 | |
| OtherVeg | 0.083 | |
| Beans, Peas, and Lentils | 0.010 | |
| Starch | 0.000 | |
| | | |

Nutrition Facts

Servings Per Recipe: 100.00 Serving Size: 1.00 Each

| Amount Per Serving | | | | |
|--------------------|------------------|--|--|--|
| Calories | 137.52 | | | |
| Fat | 9.52g | | | |
| Saturated Fat | 3.81g | | | |
| Trans Fat | 0.00g | | | |
| Cholesterol | 22.70mg | | | |
| Sodium | 271.96mg | | | |
| Carbohydrates | 4.78g | | | |
| Fiber | 2.40g | | | |
| Sugar | 1.46g | | | |
| Added Sugar | 0.00g | | | |
| Protein | 8.77g | | | |
| Vitamin A 37.49mcg | Vitamin C 0.25mg | | | |
| Calcium 86.28mg | Iron 1.06mg | | | |
| | | | | |

Nutrition - Per 100g

No 100g Conversion Available