

# Texas Straw Hat

Servings:	114.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-51566
School:	Prairie Crossing		

## 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	114 Ounce	Will need 8 packages.	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 1 oz. corn chips and top with #16 disher meat, 1 fl. oz. (2 Tbsp.) shredded cheese, and 1 fl. oz. (2 Tbsp.) of lettuce.

## Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	1.500
<b>Grain</b>	1.250
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Beans, Peas, and Lentils</b>	0.000
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 114.00

Serving Size: 1.00 Each

Amount Per Serving			
<b>Calories</b>		332.56	
<b>Fat</b>		20.80g	
<b>Saturated Fat</b>		5.59g	
<b>Trans Fat</b>		1.05g	
<b>Cholesterol</b>		37.23mg	
<b>Sodium</b>		539.43mg	
<b>Carbohydrates</b>		22.81g	
<b>Fiber</b>		3.10g	
<b>Sugar</b>		2.19g	
<b>Added Sugar</b>		0.00g**	
<b>Protein</b>		16.87g	
<b>Vitamin A</b>	0.00mcg	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	21.25mg	<b>Iron</b>	0.00mg

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

## Nutrition - Per 100g

No 100g Conversion Available