

# Nacho Supreme -



<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-15280

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUCE CHS ULTIM YEL POUC 6-106Z LOL	2 Fluid Ounce		310668
Homemade Taco Meat	1/4 Cup	Brown meat and drain excess fat. Add 7.5 cups of water and 2.25 cups of Taco Seasoning. Simmer 10-15 mins. Use Commodity ground beef in warehouse when available 101158	R-29425
CHIP TORTL WHT TRI	2 Ounce		163010

## Preparation Instructions

Prepare homemade taco meet 1-2 days before you are serving Nacho Supreme.( Thaw out ground beef first)

—  
Cook taco meat as directed on Recipe - 29425

Warm cheese sauce as directed.

—  
In a boat, place 14 tortilla chips, 2 fluid ounce of taco meat, and 2 fluid ounce ladle of nacho cheese sauce.

—  
CCP: Heat to 165 degrees F or higher for 15 seconds.

CCP: Hold at 135 degrees F or higher for hot service.

jsh 1.21.25

## Meal Components

Amount Per Serving

<b>Meat/Meat Alternate</b>	2.000
<b>Grain</b>	2.000
<b>Fruit</b>	0.000
<b>DarkGreen</b>	0.000
<b>Red/Orange</b>	0.000
<b>OtherVeg</b>	0.000
<b>Beans, Peas, and Lentils</b>	0.000
<b>Starchy</b>	0.000

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving	
<b>Calories</b>	553.94
<b>Fat</b>	29.33g
<b>Saturated Fat</b>	10.95g
<b>Trans Fat</b>	0.91g
<b>Cholesterol</b>	65.45mg
<b>Sodium</b>	487.58mg
<b>Carbohydrates</b>	44.64g
<b>Fiber</b>	4.91g
<b>Total Sugar</b>	0.00g
<b>Added Sugar</b>	0.00g
<b>Protein</b>	21.73g
<b>Vitamin A</b> 0.00mcg RAE	<b>Vitamin C</b> 0.00mg
<b>Calcium</b> 222.00mg	<b>Iron</b> 4.00mg

## Nutrition - Per 100g

<b>Calories</b>	697.84
<b>Fat</b>	36.95g
<b>Saturated Fat</b>	13.80g
<b>Trans Fat</b>	1.15g
<b>Cholesterol</b>	82.46mg
<b>Sodium</b>	614.23mg
<b>Carbohydrates</b>	56.23g
<b>Fiber</b>	6.18g
<b>Total Sugar</b>	0.00g
<b>Added Sugar</b>	0.00g
<b>Protein</b>	27.37g
<b>Vitamin A</b> 0.00mcg RAE	<b>Vitamin C</b> 0.00mg
<b>Calcium</b> 279.67mg	<b>Iron</b> 5.04mg