

# Walking Taco All Schools

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<b>Servings:</b>	100.00	<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-44271

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIP COOL RNCH	100 Cup	READY_TO_EAT Use code date on bag to rotate product so the oldest product is consumed first. Place on display rack or include in catering box lunches. Contact PepsiCo Foodservice for display equipment options.	712650
TACO FILLING BEEF REDC FAT 6-5 COMM	200 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.	722330
CHEESE CHED SHRD	100 Ounce		199720
SALSA 103Z	100 Ounce	READY_TO_EAT None	452841
LETTUCE ROMAINE RIBBONS	25 Cup		451730

## Preparation Instructions

Directions:

WASH HANDS.CCP

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

1. In a steamer, cook beef to 155 degrees or higher for at least 15seconds. CCP

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

2. Open individual bags of chips

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

4. Serve.

Child Nutrition: 1 Each provides=

2.2 oz meat/meat alternate, 2 oz eq grains, 1/8 cup "other" vegetable, and 1/8 cup red/orange vegetable

OR

2.2 oz meat/meat alternate, 2 oz eq grains, and 1/4 cup additional vegetables

## Meal Components

Amount Per Serving

<b>Meat/Meat Alternate</b>	2.200
<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: 100.00

Serving Size: 1.00 Serving

Amount Per Serving	
<b>Calories</b>	494.92
<b>Fat</b>	25.15g
<b>Saturated Fat</b>	9.14g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	51.45mg
<b>Sodium</b>	776.08mg
<b>Carbohydrates</b>	44.15g
<b>Fiber</b>	7.26g
<b>Total Sugar</b>	7.93g
<b>Added Sugar</b>	0.67g
<b>Protein</b>	21.20g
<b>Vitamin A</b> 0.00mcg RAE	<b>Vitamin C</b> 0.00mg
<b>Calcium</b> 142.39mg	<b>Iron</b> 1.80mg

## Nutrition - Per 100g

<b>Calories</b>	436.44
<b>Fat</b>	22.18g
<b>Saturated Fat</b>	8.06g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	45.37mg
<b>Sodium</b>	684.38mg
<b>Carbohydrates</b>	38.94g
<b>Fiber</b>	6.40g
<b>Total Sugar</b>	6.99g
<b>Added Sugar</b>	0.59g
<b>Protein</b>	18.70g
<b>Vitamin A</b> 0.00mcg RAE	<b>Vitamin C</b> 0.00mg
<b>Calcium</b> 125.57mg	<b>Iron</b> 1.59mg