

# Tex-Mex Beef Baked Potatoes

NO IMAGE

<b>Servings:</b>	40.00	<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-45208
<b>School:</b>	Walton-Verona High School		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
TACO FILLING BEEF REDC FAT 6-5 COMM	5 Pound	<b>BOIL</b> 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
SAUCE CHS CHED	4 Pound	<b>BOIL</b> 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.	271081
CHIP CORN	70 Ounce	<b>READY_TO_EAT</b> Use code date on bag to rotate product so the oldest product is consumed first. Store remaining product in airtight container to keep fresh <b>UNSPECIFIED</b>	210170
POTATO BAKER IDAHO	40 Liter	Pre wash potato- bake potato at 400F for 1 hour and 15 minutes and until they are soft consistency.	233285

## Preparation Instructions

Prep Time: 45 minutes

### PREPARATION

1. Preheat oven to 400°F.
2. Thaw J.T.M. Beef Taco Filling 24-48 hours under refrigeration prior to use.

3. Pre-wash the potatoes.
4. Bake potatoes at 400°F for 1 hour and 15 minutes or until they have a soft consistency.
5. Place unopened bag of J.T.M. Beef Taco Filling in perforated, full-sized pan. Heat in steamer for approximately 30-35 minutes or until an internal temperature of 135°F is reached (HACCP). Cook time may vary according to quantity of product being heated. Hold hot until ready for service.
6. Place unopened bag of J.T.M. Cheddar Cheese Sauce in perforated, full-sized pan. Heat in steamer for approximately 30-35 minutes or until an internal temperature of 135°F is reached (HACCP). Cook time may vary according to quantity of product being heated. Hold hot until ready for service.

#### ASSEMBLY

1. Place potato in #100 food tray and split in half.
2. Add 2 oz. of J.T.M. Beef Taco Filling.
3. Add 2 oz. of J.T.M. Cheddar Cheese Sauce.
4. Serve with 2 oz. of corn chips.

### Meal Components

Amount Per Serving

Amount Per Serving	
<b>Meat/Meat Alternate</b>	2.141
<b>Grain</b>	2.188
<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>	2.000

### Nutrition Facts

Servings Per Recipe: 40.00

Serving Size: 1.00 Serving

Amount Per Serving	
<b>Calories</b>	646.87
<b>Fat</b>	28.49g
<b>Saturated Fat</b>	8.00g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	46.07mg
<b>Sodium</b>	861.45mg
<b>Carbohydrates</b>	80.91g
<b>Fiber</b>	11.01g
<b>Total Sugar</b>	6.14g
<b>Added Sugar</b>	0.00g
<b>Protein</b>	23.86g
<b>Vitamin A</b> 341.10mcg RAE**	<b>Vitamin C</b> 0.00mg**
<b>Calcium</b> 251.47mg	<b>Iron</b> 2.63mg

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

## Nutrition - Per 100g

<b>Calories</b>	426.50
<b>Fat</b>	18.78g
<b>Saturated Fat</b>	5.28g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	30.37mg
<b>Sodium</b>	567.98mg
<b>Carbohydrates</b>	53.35g
<b>Fiber</b>	7.26g
<b>Total Sugar</b>	4.05g
<b>Added Sugar</b>	0.00g
<b>Protein</b>	15.73g
<b>Vitamin A</b> 224.90mcg RAE**	<b>Vitamin C</b> 0.00mg**
<b>Calcium</b> 165.80mg	<b>Iron</b> 1.73mg

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