TACO SOUP-BRIGGS

MEAL COMPONENT CONTRIBUTION:
2 oz. eq. meat/meat alternate, ¼ cup bean/pea/legume vegetables, ¼ cup red/orange vegetables, 1/8 cup other vegetables
NUMBER OF PORTIONS: 100 **SIZE OF PORTION:** 1 cup
RECIPE HACCP PROCESS: #2 - Same day service

MEAT/MEAT ALTERNATE : VEGETABLES (BEANS/PEAS) : VEGETABLES (RED/ORANGE) : VEGETABLES (OTHER)

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Beef, Gound, 80/20, #1001	17 pounds
Onions, Frozen, Diced, #1610	2 quarts + 2 cups
Spice Blend MS, Southwest, No Salt, #2735	1 cup
Dressing, Ranch, Dry Mix, #2244	1/2 cup
Water, Municipal, Mississippi	1 gallon
Tomatoes, Crushed, #10 Can, #2827	2 #10 cans
Salsa, Bulk, #2823	2 cups
Corn, Yellow, Canned, Whole Kernel, #10, Low Sodium, #2809	1 #10 can
Beans, Kidney, All Types, Dried, #10 Can, #2803	4 #10 cans

DIRECTIONS

1. Thaw the onions in the refrigerator overnight. Drain them thoroughly on the day of assembly.
2. Brown the ground beef in a braising pan, steam jacketed kettle, or large stockpot.
   Drain the beef using a colander. Press the draining beef to remove excess fat.
   After draining the ground beef, continue cooking the beef.
   CCP: Heat to 155 degrees F or higher for 17 seconds at the completion of the cooking process. If manufacturer instructions on the package or case have a higher temperature, follow those recommendations.
3. Add the onions and spice blend to the beef. Cook the mixture until the onions are soft.
4. Do not drain vegetables.
   Add ranch dressing, water, crushed tomatoes, salsa, corn, and kidney beans to the meat mixture and mix well.
5. Simmer for 15 - 20 minutes.
   CCP: Heat to 155 degrees F or higher for 17 seconds at the completion of the cooking process. If manufacturer instructions on the package or case have a higher temperature, follow those recommendations.
6. Transfer the soup to steamtable pans. Serve the Taco Soup immediately or cover it and place the soup in the warmer until ready for service.
   CCP: Hold and maintain product at a minimum temperature of 135 degrees F.
7. Portion 1 cup soup with an 8-ounce spoodle or 8-ounce ladle in a soup bowl. Each portion provides 2 oz. eq. meat/meat alternate. ¼ cup red/orange vegetables, ¼ cup beans/peas/legumes vegetables, and 1/8 cup other vegetables.
   CCP: Hold and maintain the product at a minimum temperature of 135 degrees F or higher. Check temperature every 30 minutes. Leftovers should be covered, labeled, and dated. Quick chill within 2 hours to 70 degrees F or lower and from 70 to 41 degrees F or lower within an additional 4 hours.

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PRODUCTION NOTES

Use USDA Foods products when available.
Ro-tel tomatoes may be used instead of crushed tomatoes. Refer to USDA FNS Food Buying Guide for School Meal Programs for quantities to purchase if different ingredients are used.
If changes are made in ingredients, check crediting information and re-calculate the nutrition analysis.
"Culinary Techniques for Healthy School Meals" provides seasoning and serving ideas for soups.

SERVING NOTES

Soup thickens as it simmers, so best if served within 2 hours after preparation.
Garnish each serving with ¼ ounces shredded cheese (if cheese is added, nutrient analysis must be recalculated).

NUTRIENTS PER SERVING

Calories	254	Dietary Fiber	6.92 g	Sodium	284.30 mg	Sat. Fat	4.40 g
Carbohydrates	21.41 g	Protein	15.34 g	Total Fat	12.27 g	Trans Fat	0.00 g

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ILLUSTRATED STEPS FOR PREPARATION OF TACO SOUP-BRIGGS

1.

Beef, onions, seasonings, water, crushed tomatoes, salsa, corn in a tilt skillet

2.

Adding beans to the beef mixture

3.

Stirring soup while it simmers

4.

1 serving of Taco Soup