

SOFT BEEF TACO (ENRICHED)-USDA (WITH BC)

MEAL COMPONENT CONTRIBUTION:

2 oz. eq. meat/meat alternate, 1 oz. eq. enriched grain, 1/8 cup red/orange vegetable, 1/8 cup other vegetable

NUMBER OF PORTIONS: 100 **SIZE OF PORTION:** 1 taco

RECIPE HACCP PROCESS: #2 - Same day service



MEAT/MEAT ALTERNATE : ENRICHED GRAIN : VEGETABLES
(RED/ORANGE) : VEGETABLES (OTHER)

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Pan Release Spray, Vegetable Oil, #2514	10 second spray
Onions, Frozen, Diced, #1610	1 1/4 cups
Beef Crumbles, #100134	11 pounds
Spice Blend MS, Southwest, No Salt, #2735	1 cup
Garlic Powder, #2709	3 tablespoons
Salt, Table, #2723	1 teaspoon
Cumin Seed, Ground, #2706	2 tablespoons
Paste, Tomato, #10 Can, #2825	1 quart + 2 1/2 cups
Lemon Juice, Canned/Bottled, #2247	1/3 cup
Water, Municipal, Mississippi	1 quart + 3 cups
Tortilla, Soft Flour, 6", #1221	100 tortillas
Salsa, Bulk, #A237-USDA Foods	3 quarts + 1/2 cup
Cheese, Cheddar, Low Fat, Shredded, USDA, #B027	1 pound + 9 ounces
Cheese, Mozzarella, Shredded, USDA	1 pound + 9 ounces
Salad Mix, Iceberg, Carrot, Red Cabbage, #4012	2 pounds + 2 ounces
Tomatoes, Whole, Red, Ripe, Raw, #4110	1 pound + 4 ounces

DIRECTIONS

1. If the beef crumbles and onions are frozen, thaw them in the refrigerator. Drain the onions thoroughly on the day of assembly.

CCP: Hold under refrigeration (41 degrees F. or lower) until ready for assembly.

2. Spray a braising pan with food release spray. Add the onions and saute for about 2 minutes, or until onion is tender.
3. Add the thawed beef crumbles and stir until the mixture is combined. Do not use frozen beef crumbles in recipes.
4. Add the Southwest Spice Blend, garlic powder, cumin seed, and salt. Blend the mixture well, then bring to simmer. Then simmer for 2 minutes.
5. Add the tomato paste and lemon juice to meat mixture. Blend the ingredients together and cook until the mixture turns dark red.
6. Stir in the water and bring the mixture to a simmer. Cook for 25 - 30 minutes. Stir the mixture occasionally to prevent sticking. Transfer to steamtable pans, cover and hold in warmer until ready for assembly.

CCP: Heat to 155 degrees F or higher for 15 seconds at the completion of the cooking process.

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DIRECTIONS

7. Warm the tortillas according to the package directions.
8. For toppings:
 - Rinse tomatoes under cool, running water. Drain thoroughly.
 - Core and dice the tomatoes in 1/2 inch pieces. Combine with lettuce. Toss the mixture lightly. Portion the mixture in 3/8 cup with #12 scoop or 3 oz spoodle, in individual portion containers.
 - Combine cheeses and portion 1/2 ounce of cheese in individual portion containers.
 - Portion 1 ounce of salsa in portion containers.
 - Cover and refrigerate until the time of service.

CCP: Hold under refrigeration (41 degrees F or lower) until ready for service. Check temperature every 30 minutes. Cover, label, and date any leftovers.

9. Before serving or on serving line, fill each tortilla with a #20 scoop meat mixture. Serve preportioned lettuce and tomato mixture salsa, and 1/2 ounce cheese on the side with meat-filled tortillas. Instruct students to "build" their own tacos. Tortillas can also be folded into a "pocket". Pictures 2 through 5 demonstrate the steps to assemble a "pocket" tortilla.
10. Portion 1 taco with trimmings per serving. Each portion provides 2 oz. eq. meat/meat alternate, 1 oz. eq. of enriched grain, 1/8 cup of red/orange vegetable, and 1/8 cup other vegetable.

CCP: Hold and maintain the product at a minimum 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 within an additional 2 hours.

PRODUCTION NOTES

Use USDA Foods products when available.
 Refer to USDA FNS Food Buying Guide for School Meal Programs for quantities to purchase if recipe is altered.
 If changes are made in ingredients, check crediting information and re-calculate the nutrition analysis.
 "Culinary Techniques for Healthy School Meals: Preparing Meats" provides seasoning and serving ideas for meats.

NUTRIENTS PER SERVING

Calories	252	Dietary Fiber	3.39 g	Sodium	637.00 mg	Sat. Fat	6.19 g
Carbohydrates	23.91 g	Protein	16.11 g	Total Fat	10.89 g	Trans Fat	0.00 g

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ILLUSTRATED STEPS FOR PREPARATION OF SOFT BEEF TACO (ENRICHED)-USDA (WITH BC)

1.



1 serving of Beef Taco With Soft Tortilla

2.



To assemble a "pocket" tortilla, lay tortilla on a flat surface.

3.



Fold 2 opposite sides of the tortilla 1 inch towards the middle

4.



Fold bottom of tortilla up almost in half

5.



Stuff the "pocket" with filling (such as taco meat). These can be stack up in a half size sheet pans for easy service.