

BEEFY NACHOS GRANDE-BRIGGS

MEAL COMPONENT CONTRIBUTION:

2 oz. eq. meat/meat alternate, 1¼ oz. eq. whole grain, 1/8 cup other vegetable

NUMBER OF PORTIONS: 50 **SIZE OF PORTION:** 2 ounces of meat, 2 ounces of cheese sauce, 1 ounce of chips

RECIPE HACCP PROCESS: #2 - Same day service



MEAT/MEAT ALTERNATE : WHOLE GRAINS : VEGETABLES (OTHER)

INGREDIENT	MEASURE (FOR 50 SERVINGS)
Beef, Gound, 80/20, #1001	8 pounds + 8 ounces
Spice Blend MS, Southwest, No Salt, #2735	1/2 cup
Water, Municipal, Mississippi	1 quart
Cheese Sauce, Regular, Bulk, #2256	1 #10 can
Peppers, Jalapeño, Sliced, #2810	1/4 cup
Chips, Tortilla, Light Salt, Bulk, #2125	3 pounds + 2 ounces
Salad Mix, Iceberg, Carrot, Red Cabbage, #4012	2 pounds + 8 ounces
Tomatoes, Whole, Red, Ripe, Raw, #4110	1 pound + 8 ounces

DIRECTIONS

- If the beef is frozen, thaw it in the refrigerator.
CCP: Hold under refrigeration (41 degrees F. or lower) until ready for assembly.
- Brown the ground meat and then drain it. Press the draining beef to remove excess fat. After draining the ground beef, continue cooking it.
- Add the Southwest Spice Blend and water to the beef and combine until thoroughly mixed.
CCP: Heat to 155 degrees F or higher for 17 seconds at the completion of the cooking process. If the manufacturer instructions on the package or case have a higher temperature, follow those recommendations.
- Set the cooked ground beef aside until cheese sauce is heated thoroughly.
CCP: Cover and hold for service at 135 degrees or higher. Check temperature every 30 minutes.
- Pour the cheese sauce in steamtable pan and heat thoroughly either in a steamer or a .oven.
CCP: Heat to 135 degrees F or higher for 15 seconds at the completion of the cooking process. If manufacturer instructions on package or case have a higher temperature, follow those recommendations.
- Add the diced jalapeño peppers to cheese mixture, and stir to combine.
Or offer jalapeño peppers as a self serve item. Portion the jalapeños in 1 ounce cups. The nutrient analysis will need to be recalculated if the amount of jalapeño peppers is altered.

To maintain the best consistency of cheese sauce, serve it immediately or cover it and place it in a warmer until service.
CCP: Cover and hold for service at 135 degrees or higher. Check temperature every 30 minutes.
- Dice the tomatoes and combine them with the lettuce. Toss the mixture lightly.
CCP: Hold under refrigeration (41 degrees F or lower) until ready for assembly.
- Portion 1 ounce of corn chips (about 9 chips) in a boat. Cover them and hold for service.

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DIRECTIONS

- Portion 2 ounces (¼ cup) of meat with a #16 scoop and 2 ounces of cheese sauce with a 2 ounce ladle or spoodle over 1 ounce tortilla chips (approximately 9 chips) per serving. Serve with a ¼ cup of lettuce and tomato. Each portion provides 2 oz. eq. of meat/meat alternate, 1¼ oz. eq. of whole grain, and 1/8 cup of 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.

For spicier cheese sauce add 1/2 #10 can of salsa per 2 packages of cheese mix (for 100 servings) or 1/2 cup jalapenos per 2 packages of cheese sauce mix (for 100 servings). The nutrient analysis will have to be re-calculated if additional ingredients are added.

MISCELLANEOUS NOTES

Yield: 40 servings is about 1 1/8 gallons

NUTRIENTS PER SERVING

Calories	358	Dietary Fiber	1.51 g	Sodium	606.00 mg	Sat. Fat	5.81 g
Carbohydrates	22.87 g	Protein	12.16 g	Total Fat	23.34 g	Trans Fat	0.00 g

ILLUSTRATED PRESENTATION OF BEEFY NACHOS GRANDE-BRIGGS

1.



Jalapeno peppers with cheese sauce

2.



1 serving of Beefy Nachos Grande