

TACO OLÉ WITH CHIPS (WITH BC)

MEAL COMPONENT CONTRIBUTION:

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

NUMBER OF PORTIONS: 100 **SIZE OF PORTION:** 1 serving-see step 7 for portion

RECIPE HACCP PROCESS: #2 - Same day service



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

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Pan Release Spray, Vegetable Oil, #2514	10 second spray
Onions, Yellow, Diced 1/4", Raw, #4009	1 1/4 cups
Beef Crumbles, #100134	11 pounds + 12 ounces, thawed
Spice Blend MS, Southwest, No Salt, #2735	3/4 cup
Cumin Seed, Ground, #2706	2 tablespoons
Paste, Tomato, #10 Can, #2825	3 1/2 cups
Garlic Powder, #2709	3 tablespoons
Salt, Table, #2723	1 teaspoon
Water, Municipal, Mississippi	1 quart + 3 cups
Lemon Juice, Canned/Bottled, #2247	1/3 cup
Salad Mix, Iceberg, Carrot, Red Cabbage, #4012	4 pounds
Tomatoes, Whole, Red, Ripe, Raw, #4110	1 pound + 12 ounces
Cheese, American, Grated/Shredded, #1306	1 pound + 8 ounces
Cheese, Mozzarella, Shredded, #1307	1 pound + 8 ounces
Salsa, Bulk, #2823	2 quarts
Chips, Tortilla, Light Salt, Bulk, #2125	6 pounds + 4 ounces

DIRECTIONS

- If the beef crumbles are frozen, thaw them in the refrigerator.
CCP: Hold under refrigeration (41 degrees F. or lower) until ready for assembly.
- FOR BEEF CRUMBLES:
 - Spray the braising pan with food release spray.
 - Add the onions and sauté them until they are soft.
 - Add the thawed beef crumbles to the onions and cook for an additional 5 minutes. Do not use frozen beef crumbles in recipes.
- Add the Southwest Spice Blend, ground cumin seed, onions, tomato paste, garlic powder, and salt to browned meat. Blend well and simmer for 5 minutes. Add 1 quart + 3 cups of water and lemon juice, then bring the mixture to a boil.
- Reduce the heat and simmer for 25 - 30 minutes. Then keep it warm until ready for service.
CCP: Heat to 155 degrees F or higher for 15 seconds at the completion of the cooking process.
CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes.

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DIRECTIONS

5. Dice the tomatoes and combine them with the lettuce. Toss the mixture lightly, then store it in the refrigerator until ready for service.

CCP: Hold under refrigeration (41 degrees F or lower) until ready for service. Check temperature every 30 minutes.

6. Combine the cheeses and weigh ½ ounce to determine portion size. Portion ½ ounce of cheese in portion containers.

Portion 1 ounce of salsa in portion container.

Portion 1 ounce of chips (about 9) in portion container.

CCP: Hold under refrigeration (41 degrees F or lower) the cheese and salsa until ready for service. Check temperature every 30 minutes.

7. Portion a #20 scoop of taco meat, ½ ounce of shredded cheese, 1 ounce of tortilla chips, ¼ cup of lettuce and tomato, and 1 ounce of salsa per serving.

Each portion provides 2 oz. eq. of meat/meat alternate, 1 oz. eq. of whole grain, 1/8 cup of red/orange vegetable, and 1/8 cup of other vegetable.

CCP: Hold and maintain the beef product at a minimum of 135 degrees F or higher. Check temperature every 30 minutes. Unassembled 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.

CCP: Hold and maintain the lettuce, tomato, cheeses and salsa under refrigeration (41 degrees F or lower). Check the temperature every 30 minutes. Unassembled leftovers should be covered, labeled and dated then refrigerated at 41 degrees F or lower.

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.

SERVING NOTES

Lettuce and tomatoes may be served on the side, instead of placing on top of the Taco Olé.

NUTRIENTS PER SERVING

Calories	308	Dietary Fiber	4.38 g	Sodium	564.00 mg	Sat. Fat	7.81 g
Carbohydrates	25.56 g	Protein	15.92 g	Total Fat	116.43 g	Trans Fat	0.00 g