

TACO PIE (ENRICHED) - BRIGGS

MEAL COMPONENT CONTRIBUTION:

2½ oz. eq. meat/meat alternate, ¾ oz. eq. enriched grain, ¼ cup red/orange vegetable

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

RECIPE HACCP PROCESS: #2 - Same day service



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

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Beef, Gound, 80/20, #1001	18 pounds
Spice Blend MS, Southwest, No Salt, #2735	1 1/2 cups
Onion Powder, #2714	1 cup
Water, Municipal, Mississippi	1 quart + 1 cup
Salsa, Bulk, #2823	2 quarts
Paste, Tomato, #10 Can, #2825	1 gallon + 5 cups
Water, Municipal, Mississippi	2 quarts
Spice Blend MS, Southwest, No Salt, #2735	1 cup
Pan Release Spray, Vegetable Oil, #2514	20 second spray
Tortilla, Soft Flour, 6", #1221	80 tortillas
Cheese, American, Grated/Shredded, #1306	4 pounds

DIRECTIONS

- Thaw the ground beef 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 to cook it.
- For every 100 servings, sprinkle 1½ cups of the Southwest Spice Blend over the cooked beef, and stir it well.
- For every 100 servings, add 1 quart + 1 cup of water to the mixture and allow it to simmer for 15 minutes.
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.
- For every 100 servings, combine the salsa, tomato paste, 2 quarts water, and 1 cup of Southwest Spice Blend in a bowl.
- Spray the bottom of a 12" x 20" x 2½" steamtable pan with pan release spray.
- Cut the tortillas in half.
- Assemble ingredients in each steamtable pan as follows:
 - Line the bottom of the steamtable pan with 16 half-tortillas to form the bottom of the pie.
 - Spread 4 cups of the meat mixture on top of the tortillas.
 - Next spread 2 cups of the salsa mixture over the meat mixture, then sprinkle 1½ cups of the grated cheese over the salsa mixture.
 - For the middle layer, lay 12 half-tortillas on top of the cheese. Repeat the process listed in above.
 - For the top layer, lay 12 half-tortillas on top of the taco sauce. Spread 2 cups of the salsa mixture on top. Sprinkle 1 cup of grated cheese evenly over the salsa mixture.

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DIRECTIONS

9. To bake:

- Conventional oven: 350 degrees F, 30 minutes, covered.
- Convection oven: 325 degrees F, 20 minutes, covered.
- Combi oven: 325 degrees F, 20 minutes, covered.

CCP: Heat to 165 degrees F or higher for 15 seconds at the completion of the cooking process.

10. Remove the Tamale Pies from the oven and let them rest for 5 minutes before portioning. Cut each pan into 25 pieces (5 x 5).

Serve it immediately, or cover it and place it in a warmer until ready for service. If aluminum foil is used as a cover, cut holes in aluminum foil.

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

11. Portion one square per serving. Each portion provides 2½ oz. eq. meat/meat alternate, ¾ oz. eq. enriched grain, ¼ cup red/orange vegetable.

CCP: Hold and maintain the product at a minimum temperature of 135 degrees F or higher. Check the 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.

PRODUCTION NOTES

Thaw the ground beef in the refrigerator.

PURCHASING GUIDE

- Refer to the USDA FNS Food Buying Guide for School Meal Programs and/or the item's product formulation statement for quantities to purchase if the recipe is altered.
- Use USDA Foods or Department of Defense (DoD) products when available

MISCELLANEOUS NOTES

If changes are made in ingredients, check the crediting information and re-calculate the nutrition analysis.

NUTRIENTS PER SERVING

Calories	350	Dietary Fiber	0.86 g	Sodium	581.00 mg	Sat. Fat	9.27 g
Carbohydrates	26.00 g	Protein	17.60 g	Total Fat	19.00 g	Trans Fat	0.00 g

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ILLUSTRATED STEPS FOR PREPARATION OF TACO PIE (ENRICHED) - BRIGGS

1.



Cutting tortillas in half.

2.



Layer of tortillas, meat mixture, and salsa mixture sprinkled with cheese

3.



Starting the next layer with tortillas cut in half

4.



1 serving of Taco Pie