

# TACO PIE (ENRICHED)

**MEAL COMPONENT CONTRIBUTION:**

2½ oz. eq. meat/meat alternate, 1 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, Ground, 80/20, #1001	18 pounds
Onion Powder, #2714	1 cup
Spice Blend MS, Southwest, No Salt, #2735	1 1/2 cups
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
Tortilla, Soft Flour, 6", #1221	80 tortillas
Cheese, American, Grated/Shredded, #1306	4 pounds
Pan Release Spray, Vegetable Oil, #2514	20 second spray

**DIRECTIONS**

- If the beef is frozen, thaw them 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.
- Sprinkle 1½ cups of the Southwest Spice Blend over the cooked beef, and stir it well.
- 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.
- Combine the salsa, tomato paste, 2 quarts water, and 1 cup of Southwest Spice Blend.
- Cut the tortillas in half.
- Spray the bottom of a 12" x 20" x 2½" steamtable pan with pan release spray.
- Assemble ingredients in a 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 1 square per serving. Each portion provides 2½ oz. eq. meat/meat alternate, 1 oz. eq. enriched grain, ¼ cup red/orange 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 4 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.

## MISCELLANEOUS NOTES

100 servings: 4 full-size steamtable pans

## NUTRIENTS PER SERVING

Calories	351	Dietary Fiber	2.96 g	Sodium	903.00 mg	Sat. Fat	9.68 g
Carbohydrates	25.21 g	Protein	18.30 g	Total Fat	20.11 g	Trans Fat	0.00 g

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## ILLUSTRATED STEPS FOR PREPARATION OF TACO PIE (ENRICHED)

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