

BEEFY NACHOS GRANDE(W/BC)-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)
Pan Release Spray, Vegetable Oil, #2514	10 second spray
Beef Crumbles, #100134	7 pounds + 4 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 pounds + 8 ounce boxes

DIRECTIONS

- Thaw the beef crumbles in the refrigerator.
CCP: Hold under refrigeration (41 degrees F. or lower) until ready for assembly.
- Spray a braising pan with food release spray.
- Add the thawed beef crumbles and begin heating. Do not use frozen beef crumbles in recipes.
- Add the Southwest Spice Blend and water to the beef and combine until thoroughly mixed. After mixing, continue cooking until desired temperature is reached.
CCP: Heat to 155 degrees F or higher for 15 seconds at the completion of the cooking process.
- 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 a steam table pan and heat it thoroughly in a steamer or an oven.
CCP: Heat to 135 degrees F or higher for at least 15 seconds at the completion of cooking process. If manufacturer instructions on package or case have a higher temperature, follow those recommendations.
- Add the sliced jalapeño peppers to the cheese mixture, and stir to combine.
An option is to offer jalapeno peppers as a self serve item. Portion in 1 ounce cups. Recalculate the recipe if the amount of jalapeño peppers is altered.
To maintain best consistency of cheese sauce, serve immediately, or cover and place items in the warmer until ready for service.
CCP: Cover and hold for service at 135 degrees or higher. Check temperature every 30 minutes.
- Portion 1 ounce of corn chips (about 9 chips) in a boat. Cover them and hold for service.
- Wash the tomatoes, drain them thoroughly.
Dice the tomatoes and combine with lettuce. Toss the mixture lightly.
CCP: Hold under refrigeration (41 degrees F or lower) until ready for assembly.

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DIRECTIONS

10. 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 of tortilla chips (approximately 13 chips) in container. Serve with ¼ cup of lettuce and tomato.

One portion provides 2 oz. eq. of meat/meat alternate, 1¼ oz. eq. of whole grains, and 1/8 cup of other vegetable.

CCP: Hold and maintain product at a minimum temperature 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 or lower within an additional 4 hours.

PRODUCTION NOTES

- Thaw the beef crumbles in refrigerator.
- 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.

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.

MISCELLANEOUS NOTES

- If changes are made in ingredients, check the crediting information and re-calculate the nutrition analysis.
- Use USDA Foods or Department of Defense (DoD) products when available.

NUTRIENTS PER SERVING

Calories	349	Dietary Fiber	3.53 g	Sodium	828.00 mg	Sat. Fat	5.52 g
Carbohydrates	27.00 g	Protein	15.40 g	Total Fat	20.00 g	Trans Fat	0.00 g

ILLUSTRATED PRESENTATION OF BEEFY NACHOS GRANDE (W/BC)-BRIGGS

1.



Jalapeno peppers with cheese sauce

2.



1 serving of Beefy Nachos Grande