

CRISPY BEEF TACO (WGR)-USDA (WITH BC)

MEAL COMPONENT CONTRIBUTION:

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

NUMBER OF PORTIONS: 100 **SIZE OF PORTION:** 2 tacos

RECIPE HACCP PROCESS: #2 - Same day service



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

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Beef Crumbles, #100134	18 pounds + 4 ounces
Pan Release Spray, Vegetable Oil, #2514	10 second spray
Onions, Frozen, Diced, #1610	1 quart
Spice Blend MS, Southwest, No Salt, #2735	1 1/2 cups
Garlic Powder, #2709	1/4 cup + 2 teaspoons
Cumin Seed, Ground, #2706	3 tablespoons
Salt, Table, #2723	2 teaspoon
Paste, Tomato, #10 Can, #2825	2 quart + 2 cups
Lemon Juice, Canned/Bottled, #2247	1/2 cup
Water, Municipal, Mississippi	2 quarts + 3 cups
Taco Shell, Crunchy, WGR, #2140	200 shells
Salsa, Bulk, #2823	3 quarts + 1 cup
Cheese, American, Grated/Shredded, #1306	1 pound + 9 ounces
Cheese, Mozzarella, Shredded, #1307	1 pound + 9 ounces
Salad Mix, Iceberg, Carrot, Red Cabbage, #4012	4 pounds + 2 ounces
Tomatoes, Whole, Red, Ripe, Raw, #4110	1 pound + 4 ounces

DIRECTIONS

1. Thaw the beef crumbles and onions in the refrigerator. Drain the onions and the beef crumbles thoroughly before adding them to the recipe.
CCP: Hold under refrigeration (41 degrees F. or lower) until ready for assembly.
2. Spray a braising pan with food release spray.
3. Add the onions and saute for about 2 minutes, or until the onion is tender.
4. Add the thawed beef crumbles and stir until the mixture is combined. DO NOT use frozen beef crumbles in recipes.
5. Add the Southwest Spice Blend, garlic powder, cumin seed, and salt. Blend the mixture well, then bring the mixture to a simmer. Simmer for 5 minutes.
6. Add the tomato paste and lemon juice to meat mixture. Blend the ingredients together and cook until the mixture turns dark red.

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7. Stir in the water and bring the mixture to a simmer. Cook for 25 - 30 minutes. Stir the mixture occasionally to prevent sticking.

CCP: Heat to 160 degrees F or higher for 15 seconds at the completion of the cooking process. If the manufacturer instructions on the package or case have a higher temperature, follow those recommendations.
CCP: Cover and hold for service at 135 degrees F or higher.

8. Warm the taco shells according to the package directions.

9. For toppings:

- Rinse the tomatoes under cool, running water then drain them thoroughly.
- Core the tomatoes and dice them into ½-inch pieces.
- Combine the tomatoes with the lettuce. Toss the mixture lightly.
- Portion ¼ cup of the lettuce and tomatoes with #10 scoop or 2 ounce spoodle in individual portion containers.
- Combine cheeses and portion ½ ounce of cheese in portion containers.
- Portion 1 ounce of salsa in portion containers.
- Cover and refrigerate until the time of service.

CCP: Cover and refrigerate at 41 degrees F or lower until ready for service.

10. Before serving or on serving line, fill each shell with #20 scoop meat mixture. Serve preportioned lettuce and tomato mixture, salsa, and ½ ounce of cheese on the side with meat-filled tortillas. Instruct students to "build" their own tacos.

11. Portion 2 taco with trimmings, salsa, and cheese per serving. Each portion provides 3 oz. eq. meat/meat alternate, 1 oz. eq. of whole grain, 1/8 cup of other vegetable and 1/8 cup of red/orange vegetable.

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

CCP: Cover and hold the toppings under refrigeration (41 degrees F or lower) until ready for service. Check temperature every 30 minutes. Cover, label, and date any leftovers. Refrigerate 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.

NUTRIENTS PER SERVING

Calories	376	Dietary Fiber	5.70 g	Sodium	683.00 mg	Sat. Fat	7.60 g
Carbohydrates	29.00 g	Protein	21.70 g	Total Fat	19.70 g	Trans Fat	0.00 g