

# BREAKFAST-TACO-MERCH (ENRICHED)

**MEAL COMPONENT CONTRIBUTION:**

1¼ oz. eq. meat/meat alternate, 1 oz. eq. enriched grain, and 1/8 cup red/orange vegetable.

**NUMBER OF PORTIONS:** 100 **SIZE OF PORTION:** 1 soft taco

**RECIPE HACCP PROCESS:** #2 - Same day service



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

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Salsa, Bulk, #A237-USDA Foods	3 quarts + 1 cup
Pan Release Spray, Vegetable Oil, #2514	40 second spray
Egg Pattie, Scrambled, Frozen, #1316	100 patties
Tortilla, Soft Flour, 6", #1221	100 tortillas
Cheese, Pepper Jack, Shredded, USDA	3 pounds + 2 ounces
Bacon, Sliced, Precooked, #1050	100 slices

**DIRECTIONS**

- Portion 1 ounce of salsa in individual portion containers. Cover and hold under refrigeration until ready for service.

CCP: Cover and hold under refrigeration (41 degrees F or lower) until ready for service.

- Line an 18" x 24" sheet pan with parchment paper or spray with pan release spray.
- Place the tortillas on the sheet pan, 6 across and 3 down.
- Place an egg patty on each tortilla. Top with 1 slice of bacon.
- Heat in the oven according to package directions for the egg patty.

CCP: Heat to 135 degrees F or higher for at least 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.

- Top egg patty stack with ½ ounce of cheese.
- Fold each tortilla in half and shingle in layers in the serving pan. Cover and hold for service.

CCP: Cover and hold for service at 135 degrees F or higher.

- Portion each folded tortilla with 1 ounce of salsa for serving. Each portion provides 1¼ oz. eq. meat/meat alternate, 1 oz. eq. enriched grain, and 1/8 cup red/orange vegetable.

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

**NUTRIENTS PER SERVING**

Calories	208	Dietary Fiber	0.63 g	Sodium	496.00 mg	Sat. Fat	5.33 g
Carbohydrates	17.77 g	Protein	9.67 g	Total Fat	11.33 g	Trans Fat	0.00 g