Source: MRS 2025 MRS: 1075 – Beef (1000s)

# **BEEFY NACHOS GRANDE-MERCHANTS**

### MEAL COMPONENT CONTRIBUTION:

2 oz. eq. meat/meat alternate, 1% 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)
Beef, Gound, 80/20, #1001	8 pounds + 8 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 pound + 8 ounces

#### **DIRECTIONS**

- Thaw the ground beef in the refrigerator.
   CCP: Hold under refrigeration (41 degrees F. or lower) until ready for assembly.
- 2. Brown the ground beef in a tilt skillet. Drain and press the beef to remove excess fat.
- 3. 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 17 seconds at the completion of the cooking process. If manufacturer instructions on package or case have a higher temperature, follow those recommendations.

- 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.
- 5. 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.
- 6. Transfer the cheese sauce to a steam table pan and keep it warm until time for assembly on the line. CCP: Cover and hold for service at 135 degrees F or higher.
- 7. 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.
- 8. Portion 1 ounce of tortilla chips (about 13 chips) in a boat. Cover and hold for service.

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## **DIRECTIONS**

- 9. 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.
- 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,  $1\frac{1}{4}$  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 ground beef in the refrigerator.
- For spicer cheese sauce add  $\frac{1}{2}$  of a #10 can of salsa per 2 packages of cheese mix (for 100 servings) or  $\frac{1}{2}$  cup jalapenos per 2 packages of cheese sauce mix (for 100 servings). The nutrient analysis will have to be re-calculated if the recipe is altered.

# **PURCHASING GUIDE**

Use USDA Foods or Department of Defense (DoD) products when available.

## **MISCELLANEOUS NOTES**

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

## **NUTRIENTS PER SERVING**

Calories	360	Dietary Fiber	2.50 g	Sodium	652.00 mg	Sat. Fat	6.30 g
Carbohydrates	27.00 g	Protein	13.00 g	Total Fat	22.00 g	Trans Fat	0.00 g

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# **ILLUSTRATED PRESENTATION OF BEEFY NACHOS GRANDE-MERCHANTS**



Jalapeño peppers with cheese sauce



1 serving of Beefy Nachos Grande