

# SOUTHWEST DIP AND CHIPS-USDA-CRUMB

## MEAL COMPONENT CONTRIBUTION:

2 ¾ oz. eq. of meat/meat alternate, 1 ¼ oz. eq. whole grain, ¼ cup of red/orange vegetable.

**NUMBER OF PORTIONS:** 100 **SIZE OF PORTION:** 1 portion - see

Step 6 for portion size

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



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

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Pan Release Spray, Vegetable Oil, #2514	10 second spray
Beef, Gound, 80/20, #1001	17 pounds
Onions, Frozen, Diced, #1610	3 cups
Peppers, Green, Diced, Frozen, #1613	1 quart
Spice Blend MS, Southwest, No Salt, #2735	1 1/8 cups
Salt, Table, #2723	1 tablespoon
Garlic Powder, #2709	1/4 cup + 1 1/2 teaspoons
Water, Municipal, Mississippi	2 quarts
Paste, Tomato, #10 Can, #2825	1 quart + 3 3/4 cup
Sour Cream, Cultured, MS	3 quarts
Mayonnaise, Reduced Calorie, Bulk, #2249	2 quarts
Cheese, American, Grated/Shredded, USDA	3 pounds
Onions, Frozen, Diced, #1610	1 quart
Salsa, Bulk, #A237-USDA Foods	2 quarts
Peppers, Jalapeño, Sliced, #2810	2 1/2 cups
Cheese, American, Grated/Shredded, USDA	2 pounds + 4 ounces
Chips, Tortilla, Light Salt, Bulk, #2125	6 pounds + 4 ounces

## DIRECTIONS

1. If the beef, green peppers, and onions are frozen, thaw them in the refrigerator. Drain the onions and peppers thoroughly on the day of assembly.  
CCP: Hold under refrigeration (41 degrees F. or lower) until ready for assembly.
2. Spray a braising pan with food release spray.
3. Brown the ground beef and drain. Press the draining beef to remove excess fat.  
After draining the ground beef, return to pan to continue cooking .
4. Add the onions and green peppers. and sauté them for 2-4 minutes or until onions and peppers are tender.
5. Combine the Southwest Seasoning Blend, salt, and garlic powder.
6. Add enough water to dry seasonings to mix them together well.
7. Add the seasoning mixture to the ground beef. Stir the mixture well to combine.

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8. Add the tomato paste to the ground beef mixture. Blend it in well and cook until the mixture turns dark red. Stir the ingredients frequently to prevent burning.
9. Add the remaining water and simmer it for 10 minutes, or until the mixture is no longer watery. Keep this mixture warm to combine with other ingredients in step 11.

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.

10. Combine sour cream, mayonnaise, cheese, and onion for filling. Set aside for step 11.
11. Spray four full-size steam table pan with food release spray.  
Preheat oven (325 degrees F for Convection oven, 350 degrees F for Conventional oven)
12. In each pan, evenly distribute ingredients in the layers as follows:
  - 8 cups of ground beef mixture
  - 2 cups of salsa spread evenly over the beef mixture
  - ½ cup of drained jalapenos (optional - see notes section)
  - 5 cups of sour cream mixture
  - 2 cups of shredded cheese

13. To bake:
  - Convection oven 325 degrees F for 10 to 15 minutes
  - Conventional oven 350 degrees F for 15-17 minutes
 until cheese is melted and mixture reaches desired temperature

CCP: Heat to 165 degrees F or higher for 15 seconds at the completion of the cooking process.

14. At end of the cooking time, serve the John Wayne Casserole immediately, or cover it and place in a warmer until ready for service. If aluminum foil is used as a cover, cut holes in aluminum foil.
15. Portion 13 chips in containers and hold for service.
16. Portion beef mixture with #8 scoop and serve with container of chips.  
Each portion provides 2¾ oz. eq. of meat/meat alternate, 1¼ oz. eq. whole grain, and ¼ cup of red/orange 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

Do not substitute canned tomatoes for fresh sliced tomatoes.

If students do not prefer spicy foods, jalapenos may be eliminated. Nutrient analysis will need to be recalculated if jalapenos are not included in the recipe.

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	525	Dietary Fiber	3.75 g	Sodium	984.00 mg	Sat. Fat	14.26 g
Carbohydrates	30.42 g	Protein	18.93 g	Total Fat	36.15 g	Trans Fat	0.00 g