

BREAKFAST TACOS (ENRICHED)-USDA FOODS-

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, #2823	3 quarts + 1 cup
Pan Release Spray, Vegetable Oil, #2514	40 second spray
Egg Patty, Scrambled, Frozen, USDA Foods, #110931	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 one ounce of salsa in individual portion containers. Cover the salsa and hold it 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 18 tortillas on each sheet pan, 6 across and 3 down.
- Place an egg patty on each tortilla.
- Top each egg patty with one slice of bacon.
- Heat breakfast tacos 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.
- Weigh ½ ounce of cheese to determine the amount for each serving. Top each egg patty stack with ½ ounce of shredded cheese.
- Fold each tortilla in half and shingle them in layers in the serving pan. Cover and hold the tacos for service.
CCP: Cover and hold for service at 135 degrees F or higher.
- Portion each folded tortilla with one ounce of salsa per 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.

PRODUCTION NOTES

- Prepare the Breakfast Tacos for just-in-time for service. Batch cook: Prepare only what can be served in a 30-minute period to maintain maximum quality.

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.

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MISCELLANEOUS NOTES

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

NUTRIENTS PER SERVING

Calories	226	Dietary Fiber	1.00 g	Sodium	529.00 mg	Sat. Fat	5.67 g
Carbohydrates	18.60 g	Protein	9.70 g	Total Fat	12.50 g	Trans Fat	0.00 g