

BEEFY NACHOS GRANDE-BRIGGS

MEAL COMPONENT CONTRIBUTION:

2 oz. eq. meat/meat alternate, 1¼ 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
Tomatoes, Whole, Red, Ripe, Raw, #4110	1 pound + 8 ounces
Salad Mix, Iceberg, Carrot, Red Cabbage, #4012	2 pounds + 8 ounces

DIRECTIONS

- Thaw the ground beef in the refrigerator.
CCP: Hold under refrigeration (41 degrees F. or lower) until ready for assembly.
- Brown the ground beef in a tilt skillet. Drain and press the beef to remove excess fat.
- 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 the manufacturer instructions on the 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.
- Pour the cheese sauce in a steamtable pan and heat it thoroughly in a steamer or an oven.
CCP: Heat to 135 degrees F or higher for 15 seconds at the completion of the cooking process. If manufacturer instructions on package or case have a higher temperature, follow those recommendations.
- 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.
- Add the diced jalapeño peppers to cheese mixture, and stir to combine.
Or offer jalapeño peppers as a self serve item. Portion the jalapeños in 1 ounce cups. The nutrient analysis will need to be recalculated if the amount of jalapeño peppers is altered.

To maintain the best consistency of cheese sauce, serve it immediately or cover it and place it in a warmer until service.
CCP: Cover and hold for service at 135 degrees or higher. Check temperature every 30 minutes.
- Portion 1 ounce of corn chips (about 9 chips) in a boat. Cover them and hold for service.

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DIRECTIONS

9. Wash the tomatoes, drain them thoroughly.
Dice the tomatoes and combine them with the 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, 1¼ 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 spicier cheese sauce add 1/2 #10 can of salsa per 2 packages of cheese mix (for 100 servings) or 1/2 cup jalapenos per 2 packages of cheese sauce mix (for 100 servings). The nutrient analysis will have to be re-calculated if additional ingredients are added.

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	358	Dietary Fiber	1.51 g	Sodium	646.00 mg	Sat. Fat	5.81 g
Carbohydrates	22.87 g	Protein	12.16 g	Total Fat	23.34 g	Trans Fat	0.00 g

ILLUSTRATED PRESENTATION OF BEEFY NACHOS GRANDE-BRIGGS



Jalapeno peppers with cheese sauce



1 serving of Beefy Nachos Grande