



278 Street Taco

Category: Lunch Entree

Serves: 60 (Servings)

HACCP Process: None



ALLERGENS	DIETARY RESTRICTIONS	RELIGIOUS RESTRICTIONS
None	None	None

PICKLIST
11 LB,raw weis of Beef, Ground, Raw, Painted Hills, 1 1# bag of Cilantro, 1 5# diced of Onions, 5# Bag (Ready-to-use), Diced, 1 10# case of Taco Seasoning Mix, Oregon Spice, 1 10# case of Taco Seasoning Mix, Oregon Spice

#	INGREDIENTS	INSTRUCTIONS
1	60 x 2 oz serving of Taco Meat (Ground Beef w/Taco Seasoning)	Prepare Taco Filling according to recipe. Heat to 155° F or higher for at least 15 seconds.
2	1/2 x 1/2 cup of Pico De Gallo	Prepare Pico De Gallo recipe.
3	120 x Tortilla of Tortilla, Corn, Thick (6")	Place corn tortillas in warmer for approximately 30 minutes prior to service. Leave in bags or place in a pan and cover with plastic wrap to retain moisture. To serve, layer or shingle two corn tortillas on tray. Place 2 ounces of taco filling on the top tortilla. Top with 1 oz spoodle of Pico de Gallo on top of taco filling.

NOTES
Serving = 2 corn tortillas, 2 ounce taco meat, 1/4 cup of pico de gallo.
Crediting: 2 corn tortillas 6"= 54 grams / 28 = 1.93 = 1.75 oz eq Grains 2 oz ground beef = 2 oz eq M/MA

NUTRIENT	SERVINGS
Calories	375.8548 kcals
Saturated Fat	4.162 g
Sodium	231.6473 mg
Total Carbohydrate	43.2264 g

¹ Nutrient components missing

SERVING SIZE	MEAL CONTRIBUTION
Servings	2.000 oz Meats/Meat Alternates, 2.000 oz Grains, 2.000 oz Whole Grain-Rich (Grains), 0.500 cups Vegetables, 0.500 cups Red/Orange (Vegetables)



901535 Onions, 5# Bag (Ready-to-use), Diced

Category: Vegetables and Vegetable Products

Serves: 1 (Cup, diced)

HACCP Process: None



ALLERGENS	DIETARY RESTRICTIONS	RELIGIOUS RESTRICTIONS
None	None	None

#	INGREDIENTS	INSTRUCTIONS
1	2 x 1/2 cup diced of Onions, 5# Bag (Ready-to-use), Diced	

NOTES
FBG (Column 3 & 4) - 1# ready to use diced onions = 6.3 (1/2 cup) servings = .5 OTHER VEGETABLE

NUTRIENT	CUP, DICED
Calories	60 kcals
Saturated Fat	0 g
Sodium	5 mg
Total Carbohydrate	15 g

¹ Nutrient components missing

SERVING SIZE	MEAL CONTRIBUTION
Cup, diced	



141 Pico De Gallo

Category: Vegetable

Serves: 1 (1/2 cup)

HACCP Process: None



ALLERGENS	DIETARY RESTRICTIONS	RELIGIOUS RESTRICTIONS
None	None	None

#	INGREDIENTS	INSTRUCTIONS
1	1/4 teaspoon of Taco Seasoning Mix, Oregon Spice 1 1/3 tablespoons of Cilantro 1/8 x Cup, diced of Onions, 5# Bag (Ready-to-use), Diced 1/3 x Cup, diced of Tomatoes, Fresh, Red Ripe	

NOTES
FBG (Column 6) - 9 cups vegetables = 18 .5 OTHER VEGETABLE

NUTRIENT	1/2 CUP
Calories	16.8695 kcals
Saturated Fat	0.004 g
Sodium	49.6678 mg
Total Carbohydrate	3.6632 g

¹ Nutrient components missing

SERVING SIZE	MEAL CONTRIBUTION
1/2 cup	



sys-88 Taco Meat (Ground Beef w/Taco Seasoning)

Category: Lunch Entree

Serves: 60 (2 oz serving)

HACCP Process: Process #2 (Same Day Service)



ALLERGENS	DIETARY RESTRICTIONS	RELIGIOUS RESTRICTIONS
None	None	None

#	INGREDIENTS	INSTRUCTIONS
1		Cook ground beef. Drain off excess grease and put in mixer to crumble. While mixing add taco seasoning. Mix well. Hot hold until time to serve or chill until time needed. Control Measures: After Cook Temperature , Wash Hands/ Replace Gloves
2	10 pounds 6 ounces 27 1/8 grams of Beef, Ground, Raw, Painted Hills 8 3/8 tablespoons of Taco Seasoning Mix, Oregon Spice	

NOTES
FBG - Ground beef 1# = 5.75 (2 oz) servings so 10# = 57.5 (2 oz) servings of M/MA

NUTRIENT	2 OZ SERVING
Calories	175.7142 kcals
Saturated Fat	4.162 g
Sodium	171.2334 mg
Total Carbohydrate	1.1959 g

¹ Nutrient components missing

SERVING SIZE	MEAL CONTRIBUTION
2 oz serving	