Taco Salad in a Boat (624)

(Taco Salad in a Boat MC624)

Meat/Meat Alternate-Vegetable-Grain/Bread

Source: MS Cycles II

Ingredients	*50* Servings		*100* Servings		For ___ Servings	Directions
	Weight	Measure	Weight	Measure		
Raw Ground Beef (no more than 24% fat)	8 lb 8 oz.		17 lb.			1. Brown ground beef and drain. Press draining beef to remove excess fat. After draining ground beef, continue cooking.
Fresh Onions, Diced Water Taco Seasoning Mix	5 oz. 	 1 qt. 1 package.	10 oz. 	 2 qt. 2 packages.		2. Add onions, water, and taco seasoning mix. Blend well. Bring to a simmer 3. Reduce heat and prepare according to package directions. *CCP: Heat product to minimum internal temperature of 165°F or according to package directions.*
Iceberg Lettuce, Shredded Fresh Tomatoes, Diced Taco Shell, Bowl Style American Cheese, Grated Mozzarella Cheese, Shredded Salsa	4 lb. 1 lb 12 oz. 1 lb 8 oz. 1 lb 8 oz. 	 50 shells. ½ gal.	8 lb. 3 lb 8 oz. 3 lb. 3 lb.	 100 shells. 1 gal.		4. Combine lettuce and tomatoes. Toss lightly. 5. Blend cheeses and portion 1 ounce in portion container. 6. Portion 1 ounce of salsa in portion container. 7. Heat taco boat according to package directions. *CCP: Cover and refrigerate salad and cheese at a maximum temperature of 41°F until ready for service.*
						8. Serving Suggestions: Assemble each salad as follow: 1st layer: Use 1 taco boat bowl or boat for base. 2nd layer: 1¾ oz (3/4 cup) lettuce and tomato mixture. 3rd layer: No. 16 scoop (1/4 cup) meat mixture. 4th layer: ½ oz (2 Tbsp 1 tsp) shredded cheese mixture **OR** Lettuce, tomato, and cheese may be individually portioned and served cold. Serve taco shells and meat hot from serving line. *CCP: Hold and maintain meat at a minimum temperature of 135°F. Check temperature every 30 minutes. Refrigerate any leftovers. Leftovers should be covered, labeled, and dated.*

Serving: 1 salad provides 2 oz meat/meat alternate, ¾ cup vegetable, and 1 grain/bread.

Yield: 50 servings: 50 salads
100 servings: 100 salads

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Taco Salad in a Boat (Continued)

Nutrients Per Serving:
***Denotes Missing Nutrient Values**

Calories	334		Iron	2.96	Mg	Protein	21.28	G	Percent ⇒	Protein	25.49%
Cholesterol	64	Mg	Calcium	180.74	Mg	Carbohydrates	19.29	G	Of ⇒	Carbohydrates	23.10%
Sodium	843	Mg	Vitamin A	136	RE	Total Fat	19.04	G	Calories ⇒	Total Fat	51.33%
Dietary Fiber	0.73	G	Vitamin C	4.63	Mg	Saturated Fat	8.17	G	From ⇒	Saturated Fat	22.01%

Production Notes:

Serving Notes:

Purchasing Guide:
Use commodity products when available

Miscellaneous Notes:

Taco Salad with Chips (626)

(Taco Salad with Chips MC626)

Meat/Meat Alternate-Vegetable-Grain/Bread

Source: MS Cycles II

Ingredients	*50* Servings		*100* Servings		For ___ Servings	Directions
	Weight	Measure	Weight	Measure		
Raw Ground Beef (no more than 24% fat)	8 lb 8 oz.		17 lb.			1. Brown ground beef and drain. Press draining beef to remove excess fat. After draining ground beef, continue cooking.
Fresh Onions, Diced	5 oz.		10 oz.			2. Add onions, water, and taco seasoning mix. Blend well. Bring to a simmer, 25-30 minutes.
Water		1 qt.		2 qt.		3. Reduce heat and prepare according to package directions.
Taco Seasoning Mix		1 package.		2 packages.		*CCP: Heat product to a minimum internal temperature of 165°F or according to package directions.*
Iceberg Lettuce, Shredded	4 lb.		8 lb.			4. Combine lettuce and tomatoes. Toss lightly.
Fresh Tomatoes, Diced	1 lb 12 oz.		3 lb 8 oz.			5. Blend cheeses and portion 1 ounce in portion container.
Tortilla Chips	3 lb.		6 lb.			6. Portion 1 ounce salsa in portion container.
American Cheese, Grated	1 lb 8 oz.		3 lb.			7. Portion 10 chips for each serving.
Mozzarella Cheese, Shredded	1 lb 8 oz.		3 lb.			*CCP: Cover refrigerate salad and cheese at a maximum temperature of 41°F until ready for service.*
Salsa		½ gal.		1 gal.		
						8. Serving Suggestions: Assemble each salad as follows: 1st layer: 1¾ oz (3/4 cup) lettuce and tomato mixture. 2nd layer: No. 16 scoop (1/4 cup) meat mixture. 3rd layer: ½ oz (2 Tbsp 1 tsp) shredded cheese mixture 4th layer: Place 10 tortilla chips along sides of salad **OR** Lettuce, tomato, and cheese may be individually portioned and served cold. Serve tortilla chips and meat hot from serving line. *CCP: Hold and maintain meat at a minimum temperature of 135°F. Check temperature every 30 minutes. Refrigerate any leftovers. Leftovers should be covered, labeled, and dated.*

Serving: 1 salad provides 2 oz meat/meat alternate, ¾ cup vegetable, and 1 grain/bread.

Yield: 50 servings: 50 salads
100 servings: 100 salads

(Continued on Back)

Taco Salad with Chips (Continued)

Nutrients Per Serving:
***Denotes Missing Nutrient Values**

Calories	389		Iron	2.11	Mg	Protein	21.83	G	Percent ⇒	Protein	22.45%
Cholesterol	64	Mg	Calcium	205*	Mg	Carbohydrates	25.35	G	Of ⇒	Carbohydrates	26.07%
Sodium	848	Mg	Vitamin A	136*	RE	Total Fat	21.88	G	Calories ⇒	Total Fat	50.63%
Dietary Fiber	0.92	G	Vitamin C	4.6*	Mg	Saturated Fat	8.94	G	From ⇒	Saturated Fat	20.68%

Production Notes:

Serving Notes:

Purchasing Guide:
Use commodity products when available

Miscellaneous Notes: