

TEST Recipe

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Recipe: 825765 Walking Taco USDA Test Recipe

Recipe Source: Test Recipes
 Recipe Group: Test Recipes for MRS

Alternate Recipe Name: Walking Taco TEST

Number of Portions: 80
 Size of Portion: 1 each

Recipe HACCP Process: #2 Same Day Service

825356 Pork, Leg Roast, Frozen, USDA..... 825044 Sauce, BBQ, Smoky, #2253..... 825448 Spice Blend, Creole, No Salt, #2736.....	10 LB, Cooked Weight 1 1/4 QT 1 OZ	1. Combine cooked, shredded pork with BBQ sauce and creole spice blend. Heat to desired temperature. 2. Pour heated meat mixture into serving pans and serve immediately or cover and place in warmer until ready for service. CCP: Heat to 155 degrees F or higher for 15 seconds at the completion of the cooking process. CCP: Hold for hot service at 135° F or higher
825419 Tomatoes, Whole, Red, Fresh, #4110..... 825541 Lettuce, Shredded, Fresh #4008..... 825399 Cheese, Shredded, American, USDA, DC, #1306..... 825009 Cheese, Shredded, Mozzarella, DC, USDA, #1307.... 825599 Salsa, #10, Low Sodium, USDA Foods 100330.....	10 LB + 10 OZ 3 LB + 14 OZ 1 1/2 LB 1 1/2 LB 5 QT	3. Dice tomatoes and combine with shredded lettuce. Toss lightly and portion 1/2 cup in portion container. 4. Combine cheeses and portion 1/2 ounce of cheese in portion container. 5. Portion 1 ounce of salsa in portion container. 6. Cover all trimmings and refrigerate until ready for service. CCP: Cover and refrigerate at 41 degrees F or lower until ready for service.
825252 Chips, Corn, Bulk,, WG, DC, #2124..... 825557 Tortilla, Soft Flour,En,6 in.#1221.....	5 LB 80 Tortilla, 6 inch	7. Crush corn chips in large pieces. 8. Warm tortillas according to package directions. 9. Before serving place 1 ounce of crushed corn chips in middle of heated tortilla. 10. Fill each tortilla with #10 scoop of the mixture. Serve prep portioned lettuce and tomatoes, cheeses, and salsa with each filled taco. Instruct students to build their own tacos.
		11. Each portion provides 2 oz. eq. meat/meat alternate and 1 oz. eq. whole grains 1 oz. eq. enriched grains, 1/8 cup of other vegetable, and 1/4 cup of red/orange vegetable. CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes. Leftovers should be covered, labeled, and dated. Quick chill within 6 hours to 41 degrees F. or lower.

*Nutrients are based upon 1 Portion Size (1 each)

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

Calories	502 kcal	Cholesterol	64.20 mg	Sugars	*8.96* g	Calcium	*186.66* Mg	46.93%	Calories from Total Fat
Total Fat	26.18 g	Sodium	837.96 mg	Protein	24.15 g	Iron	*2.09* Mg	20.15%	Calories from Saturated Fat
Saturated Fat	11.24 g	Carbohydrates	41.29 g	Vitamin A	*837.99* IU	Water ¹	*77.95* G	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	3.51 g	Vitamin C	*10.49* mg	Ash ¹	*0.38* G	32.90%	Calories from Carbohydrates
								19.24%	Calories from Protein

N/A - denotes a nutrient that is either missing or incomplete for an individual ingredient
* - denotes combined nutrient totals with either missing or incomplete nutrient data
¹ - denotes optional nutrient values
² - Trans Fat value is provided for informational purposes only, not for monitoring purposes.

Notes

Serving Notes:

Tacos may be individually wrapped in foil.

Purchasing Guide:

Use commodity products when available.

Miscellaneous Notes:

According to HACCP requirements, all leftover meats must be reheated to an internal temperature of 165 degrees F for 15 seconds, within a 2 hour period. Consider the quality of the leftover product when these recommendations are followed.

Yield: 50 servings: 50 sandwiches

100 servings: 100 sandwiches.