



## 825128 - Street Taco

Source: K12 Culinary  
Number of Portions: 60  
Size of Portion: each

### Components:

Meat/Alt: 2 oz  
Grains: 2 oz  
Fruit:  
Vegetable:  
Milk:

### Recipe Subgroups:

Whole Grain Rich

### Attributes:

Meat/Meat Alter  
Grain

HACCP Process: #2 Same Day Service

Ingredients	Measures	Instructions
825039R Taco Filling: Beef.....	7 lbs + 8 OZS (EP)	Prepare Taco Filling according to recipe. Each 10 lb of raw beef used for the recipe will yield about 7 1/2 b edible portion (EP) of taco filling. <b>CCP:</b> Heat to 155° F or higher for at least 15 Seconds
901049 ONIONS,RED,RAW..... 011165 CORIANDER (CILANTRO) LEAVES,RAW...	2 lbs + 6 ozs 2 cups	Weigh and rinse onions under running water. Drain in a colander. Using a chef's knife, cut onions in half, then dice into ½ inch pieces. Rinse cilantro under running water and dry well using a disposable paper towel. Using a chef's knife, cut into fine strips using the chiffonade method. (Note: 1.2 ounces equals 1 cup chopped cilantro.)  In a serving container, combine the onion and cilantro. <b>CCP: Hold at 41 degrees F. or lower.</b>
826195 Tortilla, WG, 6in, Mission 33822.....	120 each, 6 in, 31 g	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.  Place salsa in a serving container.
050540 SALSA, LOW-SODIUM, CANNED.....	1 qt + 3 1/2 cups	To serve, layer or shingle two corn tortillas on tray. Using a no. 12 disher place 2 oz. of taco filling on the top tortilla. <b>CCP: Hold and serve at 135 degrees F or above.</b> Place a no. 30 disher of onion and cilantro mix and 1 oz. spoodle of salsa on top of taco filling.

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

Calories	334 kcal	Cholesterol	44 mg	Sugars	*2.8* g	Calcium	145.99 mg	34.42%	Calories from Total Fat
Total Fat	12.77 g	Sodium	362 mg	Protein	20.73 g	Iron	3.82 mg	10.55%	Calories from Saturated Fat
Saturated Fat	3.91 g	Carbohydrates	33.71 g	Vitamin A	327.4 IU	Water <sup>1</sup>	*57.82* g	*0.74%*	Calories from Trans Fat
Trans Fat <sup>2</sup>	*0.28* g	Dietary Fiber	3.10 g	Vitamin C	3.6 mg	Ash <sup>1</sup>	*0.86* g	40.38%	Calories from Carbohydrates
								24.83%	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  
<sup>1</sup> - denotes optional nutrient values  
<sup>2</sup> - Trans Fat value is provided for informational purposes only, not for monitoring purposes.