



825084 - Mexican Flatbread

Source: K12 Culinary

Number of Portions: 24

Size of Portion: each

Alternate Recipe Name: Flat Taco

Components:

Meat/Alt: 2 oz

Grains: 2 oz

Fruit:

Vegetable: 0.25 cup

Milk:

Recipe Subgroups:

Vegetable, Red/Orange

Whole Grain Rich

Attributes:

HACCP Process: #2 Same Day Service

Ingredients	Measures	Instructions
826494 Flatbread, Oven Fired, WGR, Rich's 14010....	24 each, 2.2 oz	Thaw flatbread overnight at room temperature.
825039R Taco Filling: Beef.....	2 lbs + 4 OZS (EP)	<p>Prepare school made Taco Filling according to recipe 825039. Weigh the required amount of prepared filling and top each flatbread as indicated in the steps below.</p> <p>(CCPs: Cool any leftover taco filling according to the single-stage or two-stage cooling method and then cover, label, and date. CCP: Store at 41° F. or lower. When using properly cooled and stored leftover taco filling for future recipes, the filling must be reheated to 165° F.))</p>
051495 Salsa, Low-sodium, Canned..... 826499 Cheese, Pizza Blend, 50/50 Moz/Prov, DFA...	1 qt + 1 PINT 1 lb + 8 ozs	<p>Spray full size sheet pan(s) with food release. Place 8 flatbreads on each full size sheet pan.</p> <ul style="list-style-type: none"> • Using a 2 oz spoodle, top each flatbread with ¼ cup of salsa. Use the bottom of the utensil to spread evenly. • Spread 1 oz of taco meat over the salsa using a 2 oz spoodle to portion (check weight to be sure of accurate portion size). • Using a 2 oz spoodle, distribute 1 oz of pizza blend cheese evenly over the top of the salsa on each flatbread. <p>(Note: Not all salsa provides vegetable component crediting for the red/orange vegetable subgroup for the volume served. For salsa products, like USDA Foods variety, containing all vegetable ingredients plus a minor amount of spices or flavorings, one hundred percent of the product may be used to meet the volume vegetable/fruit requirement for meal pattern requirements. When products contain non-vegetable ingredients like gums, starches or stabilizers, water or vinegar, only that portion of the product that is a vegetable ingredient may be counted towards the volume requirement. If using purchased salsa containing these non-creditable ingredients, you must obtain manufacturer's product formulation statement to show proper crediting.)</p> <p>Bake in convection oven at 375° F for approximately 5 minutes.</p>

		CCP: Heat to 135° F or higher.
		This recipe is best quality when prepared for just in time service. CCP: Hold for hot service at 135° F or higher.

*Nutrients are based upon 1 Portion Size (each)

Calories	397	kcal	Cholesterol	56	mg	Sugars	*4.8*	g	Calcium	232.02	mg	40.85%	Calories from Total Fat
Total Fat	18.03	g	Sodium	643	mg	Protein	23.23	g	Iron	*1.87*	mg	17.67%	Calories from Saturated Fat
Saturated Fat	7.80	g	Carbohydrates	35.04	g	Vitamin A	823.0	IU	Water ¹	*31.00*	g	*0.47%*	Calories from Trans Fat
Trans Fat ²	*0.21*	g	Dietary Fiber	5.27	g	Vitamin C	12.7	mg	Ash ¹	*0.60*	g	35.29%	Calories from Carbohydrates
												23.39%	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.