



## 825134 - Taco Pocket

Source: K12 Culinary

Number of Portions: 60

Size of Portion: each

### Components:

Meat/Alt: 2.5 oz  
Grains: 1.75 oz  
Fruit:  
Vegetable:  
Milk:

### Recipe Subgroups:

Whole Grain Rich

### Attributes:

HACCP Process: #2 Same Day Service

Ingredients	Measures	Instructions
826194 Tortilla, Wheat, 8in, Mission 33824.....	60 each, 1.8oz(CN=1.75G)	Thaw tortillas at room temperature a day or two in advance of use.
825039R Taco Filling: Beef.....	7 lbs + 8 OZS (EP)	Prepare Beef Taco Filling according to recipe #825039.  <b>CCP: Heat to 155° F or higher for at least 15 Seconds</b>
051556 Cheese, Cheddar, Yellow, Red Fat, Shredd...	1 lb + 14 ozs	<b>CCP: No bare hand contact with ready to eat food.</b> <ul style="list-style-type: none"> <li>Place thawed tortillas in a single layer on a clean work surface or parchment paper.</li> <li>Using no. 12 scoop, place 2 oz of the prepared taco filling into the center of the tortilla.</li> <li>Using a 1 oz spoodle, add 1/2 oz of shredded cheddar cheese on top of taco filling.</li> </ul> Fold each side of the tortilla over the filling by 1/3 the width of the tortilla. Then fold the bottom edge up and over the filling to meet the top edge. Shingle the Taco Pockets upright into a 2 inch full-size pan. (Note: Refer to the video for <i>Making Taco Pockets</i> for more information about assembly and presentation.)  Cover and hold hot for service.  Serve 1 Taco Pocket per portion with clean gloved hands or tongs. <b>CCP: Hold for hot service at 135° F or higher.</b>
		Notes: Offer Pico or Salsa Cups on the side as directed by the menu planner.  Follow menu planner guidance about offering additional grain, such as tortilla chips or Spanish Rice, to meet the daily meal pattern requirements for grades 9-12.

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

Calories	326 kcal	Cholesterol	54 mg	Sugars	*2.8* g	Calcium	*97.82* mg	40.65%	Calories from Total Fat
Total Fat	14.72 g	Sodium	361 mg	Protein	21.60 g	Iron	*2.72* mg	17.73%	Calories from Saturated Fat
Saturated Fat	6.42 g	Carbohydrates	26.36 g	Vitamin A	*110.2* IU	Water <sup>1</sup>	*41.33* g	*0.76%*	Calories from Trans Fat
Trans Fat <sup>2</sup>	*0.28* g	Dietary Fiber	2.36 g	Vitamin C	*0.9* mg	Ash <sup>1</sup>	*0.80* g	32.35%	Calories from Carbohydrates
								26.50%	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.