| 000158 - Beef Nacho :                      | Components     | Attributes | Allergens<br>Present | Allergens<br>Absent | Allergens<br>Unidentified |
|--|----------------|------------|----------------------|---------------------|---------------------------|
| HACCP Process: #3 Complex Food Preparation | Meat/Alt: 2 oz |            |                      |                     | ? - Milk                  |
| Number of Portions: 100                    | Grains: 2 oz   |            |                      |                     | ? - Egg                   |
| Size of Portion: 1/2 CUP                   | Fruit:         |            |                      |                     | ? - Peanut                |
|  | Vegetable:     |            |                      |                     | ? - Tree Nut              |
|  | Milk:          |            |                      |                     | ? - Fish                  |
|  |                |            |                      |                     | ? - Shellfish             |
|  |                |            |                      |                     | ? - Soy                   |
|  |                |            |                      |                     | ? - Wheat                 |

| Ingredients                                     | Measures                      | Instructions   |
|---|-------------------------------|--|
| 051506 Beef, Crumbles w/SPP, Cooked, Frozen     | 11 lbs + 6 ozs                | Brown beef and onions together with oil over medium heat.                  |
| 011282 ONIONS,RAW                               | 1 3/4 cups + 2 TBSP (chopped) |  |
| 050385 OIL, VEGETABLE                           | 1 1/8 tsp                     |  |
| 051500 Tomato Paste, No Salt Added, Canned      | 2 1/3 ozs                     | Add tomato paste to beef mixture and allow to slightly brown, then         |
| 051504 Tomatoes, Diced, No Salt Added, Canned   | 2 lbs + 7 3/8 ozs             | add diced tomatoes. Simmmer for 15 minutes.                                |
| 014429 BEVERAGES,H2O,TAP,MUNICIPAL              | 3 qts                         | Add water and remaining seasonings. Simmer for an additional 20            |
| 799986 SALT, KOSHER                             | 3 Tbsp + 1/8 tsp              | minutes or until the internal temperature reaches 165° F.                  |
| 002009 CHILI POWDER                             | 1/2 cup + 1 Tbsp              |  |
| 799939 GARLIC,RAW                               | 3/4 cup + 3/8 tsp             |  |
| 002075 SEASONING MIX,DRY,TACO,ORIGINAL          | 1/2 cup + 1 Tbsp              |  |
| 002030 PEPPER,BLACK                             | 3 Tbsp + 1/8 TSP (ground)     |  |
| 799902 CUMIN,GROUND                             | 3 Tbsp + 1/8 TSP              |  |
| 799989 BASE, CHICKEN, LOW SODIUM                | 1 1/2 Tbsp                    |  |
| 902985 CHIPS, TORTILLA, OVEN BAKED, REGULAR, WH | 15 lbs + 3 ozs                | 4. To serve, place 1/2 cup of beef mixture on tortilla chips and drizzle 1 |
| 902948 Italian Cheese Sauce Commodity Processed | 3 lbs + 12 5/8 ozs            | oz. of warm cheese sauce on top. Serve salsa on the side.                  |
| 051495 Salsa, Low-sodium, Canned                | 6 1/8 ozs                     |  |

\*Nutrients are based upon 1 Portion Size (1/2 CUP)

| Calories               | 438 kcal | Cholesterol   | 42 mg   | Sugars    | *0.9* g  | Calcium            | 136.02 mg | 32.82% Calories from Total Fat     |
|------------------------|----------|---------------|---------|-----------|----------|--------------------|-----------|------------------------------------|
| Total Fat              | 15.98 g  | Sodium        | 855 mg  | Protein   | 16.58 g  | Iron               | 2.19 mg   | 11.68% Calories from Saturated Fat |
| Saturated Fat          | 5.69 g   | Carbohydrates | 59.54 g | Vitamin A | 341.4 IU | Water <sup>1</sup> | *32.17* g | *0.00%* Calories from Trans Fat    |
| Trans Fat <sup>2</sup> | *0.00* g | Dietary Fiber | 7.13 g  | Vitamin C | 2.1 mg   | Ash <sup>1</sup>   | *0.41* g  | 54.36% Calories from Carbohydrates |
|                        |          |               |         |           |          |                    |           | 15.14% Calories from Protein       |

\*N/A\* - denotes a nutrient that is either missing or incomplete for an individual ingredient

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.

<sup>\* -</sup> denotes combined nutrient totals with either missing or incomplete nutrient data

<sup>&</sup>lt;sup>1</sup> - denotes optional nutrient values

<sup>&</sup>lt;sup>2</sup> - Trans Fat value is provided for informational purposes only, not for monitoring purposes.