

Beef Nacho - CACFP

General Information

Recipe #	Category	Source
1977443	Lunch Entree 	Local

Ingredients

Name	Quantity	Quantity + 2
Beef, ground, 90% lean meat / 10% fat, raw	2 lbs., 3 oz.	
Onions, raw	½ c. chopped	
Vegetable oil, palm kernel	1 ½ tsp.	
Garlic, raw	1 tbsp.	
Redpack Tomato Paste, 111oz Can - CS of 6	1 ½ tsp.	
Tomatoes, red, ripe, raw, year round average	¾ c. cherry tomatoes	
Beverages, water, tap, municipal	½ c.	
Salt, table	1 ½ tsp.	
Spices, chili powder	1 tbsp.	
Seasoning mix, dry, taco, original	1 tbsp.	
Spices, pepper, black	½ tsp. ground	
Spices, cumin seed	½ tsp. ground	
Soup, chicken broth or bouillon, dry	1 ½ tsp.	
Tortilla Chips, Yellow Corn, Round, 12#, Mission, 08641	1 lbs., 9 oz.	
Cheese, Sauce, Alfredo, Canned, 6/106oz, 39.75#, Land O Lakes, 39049	13 oz.	
Sauce, salsa, ready-to-serve	1 tbsp., ¾ tsp.	

Preparation Instructions

HACCP Process: #2 - Same Day Service

1. Heat oil and brown raw beef and drain. Add onions and garlic and cook a few minutes more.
2. Add tomato paste to beef mixture and allow to slightly brown, then add diced tomatoes. Simmer for 15 minutes.
3. Add water and remaining seasonings. Simmer for an additional 20 minutes until slightly thickened and the internal temperature reaches 165 degrees F.
4. To serve, place 1/4 cup of beef mixture on tortilla chips and drizzle with 1/2oz of warm cheese sauce on top.

Separate raw animal foods, such as eggs, fish, meat, and poultry, from ready-to-eat foods, such as lettuce, cut melons, and lunch meats during receiving, storage, and preparation.

Food prep areas, equipment, and utensils, to be used in recipe will be washed and sanitized prior to beginning the preparation and cooking.

Assemble all ingredients, utensils, etc. to be used in recipe within easy reach of prep area so that food safety can be managed more effectively as well as better control of contamination and cross contamination.

Remove products from storage using oldest pack date first. If frozen, keep product in original packaging and place in a pan(s). Place in cooler following proper HACCP storage guidelines to prevent cross-contamination.



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Serving Size	Yield
1/2 Cup	25.00

Nutrition Facts

Serving Size 1/2 Cup (98 gm)

Amount Per Serving	
Calories	248.291

		% Daily Value*
Total Fat	13.798 gm	21.228%
Saturated Fat	4.236 gm	21.18%
Trans Fat	0.214* gm	
Cholesterol	32.947 mg	10.982%
Sodium	411.352 mg	17.14%
Total Carbohydrate	20.316 gm	6.772%
Dietary Fiber	2.333 gm	9.332%
Total Sugars	0.891 gm	

Includes 0.000 * gm of Added Sugars		
Protein	11.127 gm	22.255%

Vitamin A	8.525* mcg RAE	0.947%
Vitamin C	0.980* mg	1.634%
Vitamin D	0.040* mcg	0.198%
Calcium	48.350 mg	4.835%
Iron	1.042 mg	5.79%
Potassium	255.080 mg	5.427%

Saturated Fat % of Calories	15.355 %
Added Sugar % of Calories	0.000 %

* Indicates missing Nutrient Information.
^ Indicates user added nutrient.

The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to the daily diet. 2,000 calories a day is used for general nutrition advice.

Meal Components

Component	Measurement
Meat/Meat Alternates	1 oz

CCP: Take and record on a temperature log all beginning temperatures of refrigerated foods before beginning the recipe.

Wash hands thoroughly before handling food, after handling contaminated food or objects, and before switching to another step where there is an opportunity for contamination. This applies as well to before and after glove use. Use clean pair of gloves when handling raw product. Replace gloves after handling any other object.

If a recipe contains a combination of meat products, cook the product to the highest required temperature.

CCP: Heat to 165° F or higher for at least 15 seconds.

Remove product from oven. Caution! Finished product is hot. Use oven mitts when handling product to avoid injury.

CCP: Place product in warming cabinet until served. Ensure that hot food is held at a temperature above 140° F.

CORRECTIVE ACTION HOT FOOD: All cooked food items being held for service that drop below 140 degrees must be removed from service until such time as they are reheated to 165 degrees. Any food not eaten after reheating must be discarded.

CCP: Maximum holding time is two (2) hours. Discard product after maximum holding time is reached. Do not reheat product.

CCP: Cool to 70 °F within 2 hours and to 40 °F or lower within an additional 4 hours.

CCP: Record time and internal temperature of completed recipe on daily log.

Dates

Last Updated	Created
09-18-2025	09-18-2025

Grains1 oz

Added Sugar Limitations ⓘ

Not applicable.

Vendors

- Land O Lakes 🇺🇸
- Mission Foodservice 🇺🇸

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