

Beef Nacho - NSLP

General Information

Recipe #	Category	Source
1977444	Lunch Entree 	Local

Ingredients

Name	Quantity	Quantity + 2
Hillshire Farm Beef Crumbles, 2.4 oz.	13 lbs., 12 oz.	
Onions, raw	1 qt. chopped	
Vegetable oil, palm kernel	¼ c.	
Garlic, raw	½ c.	
Redpack Tomato Paste, 111oz Can - CS of 6	¼ c.	
Tomatoes, red, ripe, raw, year round average	1 qt., 1 pt. cherry tomatoes	
Beverages, water, tap, municipal	1 qt.	
Salt, table	¼ c.	
Spices, chili powder	½ c.	
Seasoning mix, dry, taco, original	½ c.	
Spices, pepper, black	1 tbsp., 1 tsp. ground	
Spices, cumin seed	1 tbsp., 1 tsp. ground	
Soup, chicken broth or bouillon, dry	¼ c.	
Tortilla Chips, Yellow Corn, Round, 12#, Mission, 08641	12 lbs., 8 oz.	
Cheese, Sauce, Alfredo, Canned, 6/106oz, 39.75#, Land O Lakes, 39049	6 lbs., 4 oz.	
Sauce, salsa, ready-to-serve	½ c., 2 tbsp.	

Preparation Instructions

HACCP Process: #2 - Same Day Service

1. Heat oil and brown beef crumbles, 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. Drain extra liquid if necessary.
4. To serve, place 1/2 cup of beef mixture on 2oz tortilla chips and drizzle with 1oz 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 Cup	100.00

Nutrition Facts

Serving Size 1 Cup (178 gm)

Amount Per Serving	
Calories	466.322

		% Daily Value*
Total Fat	26.149 gm	40.23%
Saturated Fat	8.588 gm	42.941%
Trans Fat	0.000* gm	
Cholesterol	47.428 mg	15.809%
Sodium	952.234 mg	39.676%
Total Carbohydrate	42.785 gm	14.262%
Dietary Fiber	5.789 gm	23.155%
Total Sugars	1.745 gm	

Includes 0.000 * gm of Added Sugars

Protein	17.470 gm	34.94%
Vitamin A	13.875* mcg RAE	1.542%
Vitamin C	1.961* mg	3.268%
Vitamin D	0.000* mcg	
Calcium	108.164 mg	10.816%
Iron	2.533 mg	14.071%
Potassium	655.381 mg	13.944%

Saturated Fat % of Calories 16.575 %

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	2 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

Grains2 oz

Added Sugar Limitations ⓘ

Not applicable.

Vendors

- Land O Lakes 🇺🇸
- Mission Foodservice 🇺🇸

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