

# Beef Taco - NSLP

## General Information

| Recipe # | Category     | Source |
|----------|--------------|--------|
| 1981121  | Lunch Entree | Local  |

## Ingredients

| Name                                                                  | Quantity                       | Quantity<br>+<br>2 |
|-----------------------------------------------------------------------|--------------------------------|--------------------|
| Vegetable oil, palm kernel                                            | ¼ c.                           |                    |
| Onions, raw                                                           | 1 qt. chopped                  |                    |
| Garlic, raw                                                           | ½ c.                           |                    |
| Hillshire Farm Beef Crumbles, 2.4 oz.                                 | 1 lbs.                         |                    |
| Tomatoes, red, ripe, raw, year round average                          | 1 qt., 1 pt. chopped or sliced |                    |
| Redpack Tomato Paste, 111oz Can - CS of 6                             | ½ c.                           |                    |
| Sauce, salsa, ready-to-serve                                          | ½ c.                           |                    |
| Beverages, water, tap, municipal                                      | 2 qt.                          |                    |
| Salt, table                                                           | 1 tbsp., 1 tsp.                |                    |
| Spices, chili powder                                                  | ½ c.                           |                    |
| Seasoning mix, dry, taco, original                                    | ½ c.                           |                    |
| Spices, pepper, black                                                 | 1 tbsp., 1 tsp. ground         |                    |
| Spices, cumin seed                                                    | 2 tbsp., 2 tsp. ground         |                    |
| Soup, chicken broth or bouillon, dry                                  | 1 tbsp., 1 tsp.                |                    |
| Tortilla, Flour, 6", Whole Wheat, 24/12ct, 19.5#, 1WG, Mission, 10462 | 200 tortilla                   |                    |

## Preparation Instructions

HACCP Process: #3 - Complex Food Preparation

1. In a large braising pan, heat oil. Saute onions and garlic until onions are translucent. Add beef crumbles and heat.
2. Add diced tomatoes and tomato paste to beef mixture. Simmer for 15 minutes.
3. Add salsa, water, and remaining seasonings. Simmer for an additional 20 minutes. Ensure the internal temperature reaches 165 degrees F.
4. To serve, place 1/4 cup of the beef mixture on each tortilla. Serve 2 per portion. Hold hot for service.

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.

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



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| Serving Size | Yield  |
|--------------|--------|
| 2 Each       | 100.00 |

## Nutrition Facts

| Serving Size 2 Each (109 gm)        |                 |                |
|-------------------------------------|-----------------|----------------|
| Amount Per Serving                  |                 |                |
| Calories                            |                 | 205.259        |
|                                     |                 | % Daily Value* |
| Total Fat                           | 5.220 gm        | 8.03%          |
| Saturated Fat                       | 1.717 gm        | 8.583%         |
| Trans Fat                           | 0.000* gm       |                |
| Cholesterol                         | 2.460 mg        | 0.82%          |
| Sodium                              | 586.674 mg      | 24.445%        |
| Total Carbohydrate                  | 32.632 gm       | 10.877%        |
| Dietary Fiber                       | 4.725 gm        | 18.9%          |
| Total Sugars                        | 0.920 gm        |                |
| Includes 0.000 * gm of Added Sugars |                 |                |
| Protein                             | 5.263 gm        | 10.527%        |
| Vitamin A                           | 14.645* mcg RAE | 1.627%         |
| Vitamin C                           | 2.215* mg       | 3.692%         |
| Vitamin D                           | 0.000* mcg      |                |
| Calcium                             | 151.255 mg      | 15.126%        |
| Iron                                | 1.983 mg        | 11.015%        |
| Potassium                           | 106.750* mg     | 2.271%         |
| Saturated Fat % of Calories         |                 | 7.526 %        |
| 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        |

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    |
|--------------|------------|
| 12-15-2025   | 09-24-2025 |

Grains2 oz

Added Sugar Limitations ⓘ

Not applicable.

Vendors

Mission Foodservice 🇺🇸

Edit Recipe