

Beef Taco - NSLP

General Information

Recipe #	Category	Source
1981121	Lunch Entree 	Local

Ingredients

Name	Quantity	Quantity + 2
Vegetable oil, palm kernel	2 tbsp.	
Onions, raw	1 pt. chopped	
Garlic, raw	¼ c.	
Hillshire Farm Beef Crumbles, 2.4 oz.	8 oz.	
Tomatoes, red, ripe, raw, year round average	1 pt., 1 c. chopped or sliced	
Redpack Tomato Paste, 111oz Can - CS of 6	¼ c.	
Sauce, salsa, ready-to-serve	¼ c.	
Beverages, water, tap, municipal	1 qt.	
Salt, table	2 tsp.	
Spices, chili powder	¼ c.	
Seasoning mix, dry, taco, original	¼ c.	
Spices, pepper, black	2 tsp. ground	
Spices, cumin seed	1 tbsp., 1 tsp. ground	
Soup, chicken broth or bouillon, dry	2 tsp.	
Tortilla, Flour, 6", Whole Wheat, 24/12ct, 19.5#, 1WG, Mission, 10462	100 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	50.00

Nutrition Facts

Serving Size 2 Each (109 gm)

Amount Per Serving	% Daily Value*
Calories 205.259	
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.

Grains

2 oz

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

Added Sugar Limitations

Not applicable.

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

Vendors

Mission Foodservice 

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

12-15-2025

Created

09-24-2025

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