

Taco Salad - NSLP

General Information

Recipe #	Category	Source
2032591	Lunch Entree 	Local

Ingredients

Name	Quantity	+ Quantity 2
Hillshire Farm Beef Crumbles, 2.4 oz.	3 lbs., 8 oz.	
Onions, raw	1 pt. chopped	
Tomatoes, red, ripe, canned, packed in tomato juice	1 pt., ½ c.	
Redpack Tomato Paste, 111oz Can - CS of 6	¼ c.	
Beverages, water, tap, municipal	1 qt.	
Soup, chicken broth or bouillon, dry	1 tbsp., 1 tsp.	
Sauce, salsa, ready-to-serve	⅓ c., 2 tsp.	
Salt, table	2 tsp.	
Spices, pepper, black	1 tsp. ground	
Spices, chili powder	¼ c.	
Spices, cumin seed	2 tsp. ground	
Seasoning mix, dry, taco, original	¼ c.	
Garlic, raw	⅓ c., 2 tsp.	
Tortilla Chips, Yellow Corn, Round, 12#, Mission, 08641	6 lbs., 4 oz.	
Lettuce, cos or romaine, raw	3 lbs., 4 oz.	

Preparation Instructions

HACCP Process: #3 - Complex Food Preparation

1. In a large saute pan, brown beef and onions together over medium heat.
2. Mix diced tomatoes with tomato paste and add to beef mixture. Simmer for 15 minutes.
3. Add water, chicken base, salsa, salt, pepper, chili powder, cumin, taco seasoning, and garlic and let simmer for an additional 20 minutes. Ensure that the internal temperature reaches 165 degrees F.
4. To serve. place 3oz of beef mixture on 2oz of tortilla chips and top with 1oz of lettuce.

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.

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



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Serving Size	Yield
2/3 Cup	50.00

Nutrition Facts

Serving Size 2/3 Cup (162 gm)

Amount Per Serving		
Calories		358.162
		% Daily Value*
Total Fat	17.847 gm	27.457%
Saturated Fat	3.770 gm	18.851%
Trans Fat	0.000* gm	
Cholesterol	17.167 mg	5.722%
Sodium	480.980 mg	20.041%
Total Carbohydrate	41.115 gm	13.705%
Dietary Fiber	5.980 gm	23.919%
Total Sugars	1.336 gm	
Includes 0.000* gm of Added Sugars		
Protein	10.568 gm	21.137%
Vitamin A	141.139* mcg RAE	15.682%
Vitamin C	3.539* mg	5.899%
Vitamin D	0.000* mcg	
Calcium	73.896 mg	7.39%
Iron	1.770 mg	9.835%
Potassium	514.868 mg	10.955%
Saturated Fat % of Calories		9.474%
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

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

12-12-2025

Created

12-12-2025

Grains

2 oz

Dark Green

0.5 cups

Added Sugar Limitations

Not applicable.

Vendors

Mission Foodservice 

Edit Recipe