

Recipe Prep Sheet

American Dairy Association North East

990051 - Walking Taco

Recipe HACCP Process: #2 Same Day Service
 Source: DSB
 Number of Portions: 50
 Portion Size: each

| Ingredient # | Ingredient Name | Measurements | Instructions |
|--------------|---|------------------|--|
| 121758 | Doritos Nacho Cheese Tortilla Chips | 50 (1.5 oz. bag) | No Instructions Assigned |
| 900347 | CHEESE SUB,"SCHOOL CHOICE SHRED CHEDDAR CHEES | 12 1/2 LB | |
| 990369 | Taco Meat Beef | 7 3/4 LB | |
| | | | <p>Wet your hands with clean,running water — either warm or cold. Apply soap and lather well. Rub your hands vigorously for at least 20 seconds. Remember to scrub all surfaces,including the backs of your hands,...Rinse well. Dry your hands with a clean towel or air-dry them.</p> <p>Heat the taco meat to 165 degrees. Pan for line service.</p> |
| 120317 | Chunky Salsa - Mild | 6 1/4 cup | Prepare other entree components for line service. |
| 011252 | LETTUCE,ICEBERG (INCL CRISPHEAD TYPES),RAW | 3/4 LB, shredded | |
| | | | <p>Assembly: Open bag of chips fill with #12 scoop of meat,2 oz. of cheese,2 Tbsp of lettuce and 2 Tbsp of salsa.</p> <p>Note: Lettuce and salsa could be placed out for students to add on their own.</p> <p>CCP: Hold at 135° F or higher.</p> <p>CCP: Hold for hot service at 135° F or higher</p> |

*Nutrients are based upon 1 Portion Size (each)

| | | | | | | | | |
|----------------------------|--------------|------------------------|-----------|---------------------|---------------|-----------|------------|-------------------------------------|
| Calories ¹ | 678.396 kcal | Total Fat | 89.459 g | Total Dietary Fiber | 4.140 g | Vitamin C | *0.191* mg | 118.682% Calories from Total Fat |
| Saturated Fat ¹ | 8.420 g | Trans Fat ² | *0.000* g | Protein | 42.849 g | Iron | 2.990 mg | 11.170% Calories from Sat Fat |
| Sodium ¹ | 2250.482 mg | Cholesterol | 49.377 mg | Vitamin A | *3202.829* IU | Water | *59.634* g | *0.000%* Calories from Trans Fat |
| Sugars | *2.134* g | Carbohydrate | 36.461 g | Calcium | 919.498 mg | Ash | *N/A* g | 21.498% Calories from Carbohydrates |
| Moisture Change | 0.000 % | Fat Change | 0.000 % | Portion Cost | \$0.000 | | | 25.265% Calories from Protein |
| Type of Fat | - | | | | | | | |

N/A - denotes a nutrient that is either missing or incomplete for an individual ingredient

* - denotes combined nutrient totals with either missing or incomplete nutrient data

¹ - denotes required nutrient values

² - Trans Fat value is provided for informational purposes only, not for monitoring purposes.

NOTICE: The data contained within this report and the Mosaic® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

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| Components | | | | | |
|---------------|---------|-------|-----------|-----------|-----|
| Meat/Meat ALT | 2 oz eq | Grain | 1.5 oz eq | Fruit | cup |
| | | | | Vegetable | cup |
| | | | | Milk | cup |

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