



RECIPE NAME: Beefy Nachos

File No:

Grade Group: K-8, 9-12	HACCP Process: <input type="checkbox"/> #1 No Cook <input type="checkbox"/> #2 Cook & Serve Same Day <input type="checkbox"/> #3 Includes Cooling Step
Number of Portions: 100	
Portion Size: 1 each	
Serving Utensil:	
Servings per Pan:	

Recipe Adapted From:

Child Nutrition
Recipe Box



Ingredients	Weight	Measure	Procedure
Beef Crumbles (Advanced Pierre Tyson WI Pro C418) Chili Powder Cumin, Ground Salt Paprika Onion Powder Pinto Beans, Low sodium, Canned, Drained Water Whole Corn Tortilla Chips, Yellow, Plain Cheddar Cheese, Shredded Sour Cream, Low-Fat Salsa, Canned, Low Sodium	11 ½ lb 5 lb + 8 oz 13 ½ lb 3 ½ lb 6 ¼ lb	½ cup ½ cup 1 tsp 2 Tbsp + 2 tsp 2 Tbsp + 2 tsp 5 cups, divided 2 ¼ #10 can	<ol style="list-style-type: none"> Place beef crumbles and spices in a medium stock pot, heat over medium heat uncovered for 2 minutes. Set aside. Pour drained, rinsed pinto beans and 2 cups of water into a food processor. Puree on medium speed for 1-2 minutes. Add 3 cups water and continue to puree in food processor on low for additional 3 minutes, until beans have a smooth consistency. Pour pureed beans into stock pot uncovered over medium heat for 15 seconds. Transfer beans into four steam table pans (12" x 20" x 2 ½"). Arrange nachos: <ol style="list-style-type: none"> Place 2 oz of chips on a plate. Using a #24 scoop portion (~2 oz) beans on top of chips. Place 1.8 oz beef mixture on top of beans. Sprinkle 2 Tbsp cheese on top of beef mixture. Using a #30 scoop, portion ¼ cup sour cream on top. Using a #16 scoop (¼ cup) portion salsa on top of sour cream.
Total Yield:		Number of Pans:	
Weight:	Measure (volume):	Pan Size:	

CCP: Hot hold for service at 135°F or higher.

Meal Component Contribution/Nutrition Analysis Based on Portion Size

Specify the grade group in the columns:	Grade Group: K-8, 9-12					Equipment (if not specified in procedures above): DG=Dark Green B/P=Beans/Peas (Legumes) R/O=Red/Orange S=Starchy O=Other
Meat/Meat Alternate	2.0 oz eq.					
Vegetable Subgroups	DG	B/P	R/O	S	O	
			¼ c.			
Fruits						
Grains	2.0 oz eq.					
Calories:	525					
Saturated Fat (g):	7.22 g					
Sodium (mg):	573.71 mg					