



RECIPE NAME: Soft Shell Tacos

File No:

Grade Group: 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: 50	
Portion Size: 2 tacos	
Serving Utensil:	
Servings per Pan:	

Recipe Adapted From:

Child Nutrition
Recipe Box



Ingredients	Weight	Measure	Procedure
Pork Taco Filling (J.T.M. Food Group WI Pro C600) Tomatoes Green Peppers Romaine Lettuce, Raw WG Corn Tortilla, 8" (28 grams each) Cheddar Cheese, Shredded, Reduced Fat Salsa, Low Sodium, Canned	10 lb 3 lb 4 oz 2 lb 8 oz 2 lb 1 lb 10 oz	100 Tortillas ¾ #10 Can	<ol style="list-style-type: none"> Heat pork taco filling according to package directions. Place in warming oven until ready for service. CCP: Heat to internal temperature of 145° F. Hold for hot service at 135° F or higher. Dice fresh tomatoes and green bell peppers. Shred or chop romaine lettuce. Place 1.585 oz of heated pork taco filling on one tortilla. Top each taco with 1 Tbsp (¼ oz) of shredded cheddar cheese, 1 Tbsp salsa, 2 Tbsp romaine lettuce, 1 Tbsp tomatoes, and 1 Tbsp bell peppers. <p>Note: CN labeled taco meat product is 3.17 oz = 2 oz eq. m/ma</p>
Total Yield: 100 tacos		Number of Pans:	
Weight:	Measure (volume):	Pan Size:	

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	2.5 oz eq.					
Vegetable Subgroups	DG	B/P	R/O	S	O	
	⅛ c		¼ c		⅛ c	
Fruits						
Grains	2.0 oz eq.					
Calories:	424					
Saturated Fat (g):	6.86 g					
Sodium (g):	879.74 mg					