

Recipe Name:	Beef Tacos (Feeds 120)
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Ingredients	Portion (use these units: each, slices, cup (#__scoop), __oz ladle, teaspoon, packets, bags, oz, #10 cans)	Brand	Item #	Component (Office will fill in)
Ground Beef	5 lbs	Sysco		Meat
Taco Seasoning	1 lb	Sysco		Seasoning
Water	1 Quart	Sysco		Water
Flour Tortillas (6")	2 per serving	Sysco		Bread
Shredded Lettuce	½ Oz	Sysco		Vegetable
Shredded Cheese	½ Oz	Sysco		Cheese
Diced Tomatoes	¼ Oz	Sysco		Vegetable

Instructions
<p>Write step-by-step instructions here. Include details about defrosting, cooking, assembly, and storage. <i>Include if applicable: Cooking details</i></p> <ol style="list-style-type: none"> pan type and size whether you line the pan with parchment paper number of items that can fit on a pan (i.e. 35 chicken patties on a bun pan) whether you cover with parchment paper and foil oven temperatures, cooking times internal temperature checks <p><i>Include if applicable: Packaging information (i.e. in an 18 oz clear plastic cup; in a large clear plastic "Smart Lock" container; wrap with Fresh Express parchment paper; wrap with blue foil)</i></p> <p><i>Last step should be: Serve immediately OR store in refrigerator/warmer until serving</i></p>
1: Brown ground beef and drain
2: Add taco seasoning and water. Mix thoroughly
3: Simmer until water is reduced into the meat
4: Add ½ oz cheese to each taco. Add ½ oz lettuce and diced tomatoes on the side
5: Add 2oz into each taco and serve with toppings as needed.
6: Ensure 1 taco is served to every student (K-8). Ensure 2 tacos is served to every student (9-12)

Yield:	50
Recipe #:	16