

Names: Audrie Bae, Nina Diaso, Kaci Wood, Rebecca Birnbaum

Grade: 8

Product Name: Galaxy Tacos

School: Carrie Palmer Weber Middle School

52 Campus Drive

Port Washington New York 11050

Teacher: Buchman, Lindstadt-Iurka

Phone Number: 516-767-5503

Slogan: ***Tacos as Beautiful as the Galaxy*** 🌮🌮🌮

If you are tired of boring old cafeteria food you should try our new Galaxy Tacos! The Galaxy Tacos are fresh and delicious. All the colorful foods inside of the tacos look like a mini galaxy. When the Galaxy Tacos are served in school, we plan for them to be served with apple slices and a bottle of water or a carton of milk. The taste of these tacos are incredible and you'll never get tired of eating them.

Galaxy Taco Ingredients:

- 1 blue taco shell
- $\frac{1}{4}$ cup of ground beef
- 2 ounces of mexican blend cheese
- 1 ounces of pico de gallo
- 1 ounce of guacamole
- 1 ounce of shredded lettuce
- seasoning for beef (see below)

Seasoning For Beef:

- $\frac{1}{4}$ teaspoon garlic powder
- $\frac{1}{4}$ teaspoon onion powder
- $\frac{1}{4}$ teaspoon crushed red pepper flakes
- $\frac{1}{4}$ teaspoon dried oregano
- $\frac{1}{2}$ teaspoon paprika
- $1\frac{1}{2}$ teaspoons ground cumin
- 1 teaspoon sea salt
- 1 teaspoon black pepper

Galaxy Taco Recipe:

- Add the beef to a skillet over medium heat. Add seasoning. Stir well. Simmer until the meat is cooked, about 6-8 minutes, stirring occasionally.
- Put taco shells in the toaster oven for that crispy texture!
- Cut vegetables to your liking while the meat simmers.
- After cooking, remove from the stove and carefully put on a plate.
- Once the beef cools, put the taco meat inside of the blue shell and fill with all toppings; cheese, pico de gallo, guacamole, lettuce, etc.
- Add any other ingredients to your liking and place tacos on a plate. Add some sides like fruit and enjoy!

Prices for Galaxy Taco Ingredients (based off of amount)

Beef	Taco shell	lettuce	cheese	Pico de gallo	guacamole	Total
\$8.42	\$1.48	\$1.99	\$2.78	\$2.48	\$4.59	\$ 21.74

Links For Galaxy Taco Ingredients :

<https://www.walmart.com/ip/Ortega-Good-Grains-Blue-Corn-Taco-Shells-4-9-oz-Box/404433887>

<https://www.walmart.com/ip/All-Natural-80-Lean-20-Fat-Ground-Beef-Chuck-Tray-2-25-lb/959024059>

<https://www.walmart.com/ip/Kraft-Mexican-Style-Four-Cheese-Blend-Shredded-Cheese-8-oz-Bag/47088918?athbdg=L1200>

<https://www.walmart.com/ip/Goya-Goya-Salsa-17-6-oz/34830454>

<https://stopandshop.com/product-search/guacamole?searchRef=suggested>

<https://stopandshop.com/product-search/head%20lettuce?searchRef=suggested>

Storage and Handling for Galaxy Tacos

- Wash your hands before you start anything to get rid of germs and bacteria
- When you cook the beef, make sure to put it at medium heat!
- After the beef is cooked, put beef in a sealed container and put in fridge to cool and store
- Check to make sure there is no mold on the vegetables before rinsing and cutting
- When cutting the vegetables, make sure them and the knife are rinsed before anything
- Make sure after cooking is done, turn off the stove and toaster when it's immediately done.
- When toasting the taco shells, put it on some tin foil on a tray when toasting.

Nutrition for Galaxy Tacos (based off amount of each ingredient)

Ingredi ents	Total fat	Cholest erol	sodium	carboh ydrate	protein	Total cal.
beef	15g	53g	50g	0g	7g	187
Taco shell	3g	0g	80g	8g	1g	60
guacam ole	2.25g	0g	75g	1g	.5g	25
Pico de gallo	0g	0g	7g	.07g	0g	.3
lettuce	0g	0g	6.7g	2g	.7g	6.7
cheese	32g	100g	720g	4g	24g	400

Market Analysis:

Target Audience-

We plan for our *Galaxy Tacos* to be served in elementary, middle and high schools. While this meal isn't planned to be served as an everyday food, we hoped that it would be served around 3 or 4 times a month. We wish that it is provided for the students around 1 time a week. We have decided to make our own website to promote our *Galaxy Tacos* and also make posters to be posted around the schools. Both provided in the two links below. On our posters we put a QR code that you can scan with your phone to bring you right to our website.

Marketing/Brand-

<https://sites.google.com/d/11XbDs2COoK5ovnA5FpsWjGQbLgpRmLYK/p/1XWKhWk6xm5wawJGj9rd7EU76gEkIUOWt/edit>

https://docs.google.com/document/d/1yK8zzRqDIiDKp4qRs_cOjzPTsqcceMDQ0NkX0Q5SIU/edit

Try Our New Galaxy Tacos!!!!



You can now
enjoy school
food :)

They are
both healthy
and delicious