

Title: Beef & Mushroom Tacos with Lime Crema



Recipe Code No:

Category: Lunch Entrée

Cooking Process: #2 Same Day Service

120 Servings		Directions
Ingredients	Weight Measure	
Tortillas, whole grain, 8", 1.5 oz eq grain	120 each	<ol style="list-style-type: none"> 1. Thaw tortillas at room temperature overnight. Proper thawing will aid in handling the product without breaking and cracking. 2. Prepare lime crema. In a bowl, whisk together sour cream, lime juice, paprika, and salt. Transfer to squeeze bottles, if available. Set aside. CCP: No bare hand contact with ready to eat food. CCP: Hold at or below 41°F. 3. Rinse cilantro under running water and drain in a colander. Further dry cilantro by rolling in a disposable paper towel. 4. Cut away thick stems of cilantro bunch, then finely chop. Hold refrigerated until service. CCP: No bare hand contact with ready to eat food. 5. Rinse mushrooms under running water. Do not soak in water. Drain well in a colander. Finely chop into small pieces. 6. Rinse onions under running water. Drain well in colander. Dice into ¼" pieces. Set aside.
Sour cream, low-fat	2 qt	
Lime juice	1 cup	
Paprika	2 tsp	
Salt	2 tsp	
Cilantro, fresh, chopped	2 ½ cups	
Mushrooms, fresh, button, whole	7 lb	

Onion, diced	2 qt	<p>7. Preheat the tilt skillet to medium heat. Add oil. Once oil is shimmering, add ground beef and cook to a minimum internal temperature of 155°F.</p> <p>8. Strain the beef to remove the excess fat and hold at 135°F. Remove beef and hold hot. CCP: Cook to a minimum internal temperature at or above 155°F. CCP: Hold at or above 135°F.</p> <p>9. In the skillet, add the mushrooms, onion and garlic. <i>Note: May substitute 2 Tbsp granulated garlic.</i> Sauté for approximately 5 minutes, stirring occasionally until mushrooms caramelize and turn golden brown.</p> <p>10. Add the cooked ground beef, sprinkle chili powder, cumin, and salt.</p> <p>11. Continue to cook beef for approximately 5 minutes. Add salsa and stir to combine. CCP: Cook to a minimum internal temperature at or above 155°F. CCP: Hold for hot service at or above 135°F.</p> <p>12. To serve, use a loosely packed no. 8 disher or packed no.10 disher to place ~3.6 oz of beef mushroom mixture on top of each whole grain rich tortilla. Sprinkle with 1 tsp chopped cilantro and drizzle 1 Tbsp lime crema on top of beef. Offer with cheese and additional salsa as condiments. CCP: No bare hand contact with ready to eat food.</p>
Oil, canola	½ cup	
Beef, ground, grass-fed, 85/15, raw	20 lb	
Garlic, fresh, chopped, purchased	½ cup	
Chili powder	¼ cup	
Cumin, ground	¼ cup	
Salt	2 ½ Tbsp	
Salsa	2 qt	

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Meal Components: 2 oz Meat/Meat Alternate, 1.5 oz eq WGR Grain, 1/8 cup Other Vegetable

Notes:
 *See Marketing Guide for purchasing information on foods that will change during preparation or when a variation of the ingredient is available.

Food as Purchased for	120 Servings
Cilantro, fresh	3.2 oz
Onions, Mature, fresh (chopped, not diced)	3 lb 8 oz

Serving
 1 serving provides 2 oz Meat/Meat Alternate, 1.5 oz eq WGR Grain, and 1/8 cup Other Vegetable.

Serving Size	1 Serving Provides	Yield
K-8: 1 taco	K-8: 2 oz Meat/Meat Alternate, 1.5 oz eq WGR Grain, 1/8 cup Other Vegetable	120 servings
9-AD: 1 taco	9-AD: 2 oz Meat/Meat Alternate, 1.5 oz eq WGR Grain, 1/8 cup Other Vegetable	120 servings

Nutrients Per Serving:					
Calories	325	cal	Sat Fat	5	g
Protein	19	g	Chol	49	mg
Carb	29	g	Vit A	305	IU
Total Fat	14	g	Vit C	5	mg
			Iron	3	mg
			Calcium	121.5	mg
			Sodium	448	mg
			Dietary Fiber	3	g