

barbacoa street tacos



Serving Suggestion



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portion size:
2 tacos

Ingredients	50 Servings		100 Servings		Directions
	Measure	Weight	Measure	Weight	
Sauce					
Vinegar, cider	2 ½ c.		1 qt. 1 c.		<ol style="list-style-type: none"> Combine seasoning sauce ingredients together. Mix well. Divide turkey evenly among 2" deep hotel pans. Break up any large pieces. Stir seasoning mixture throughout turkey. Divide evenly among both pans and roast at 350° F for about 45 minutes to reach an internal temperature 165° F. Fill each tortilla with ¼ c. (#16 scoop) of turkey. Serve with ¼ c. lettuce and ¼ c. diced tomatoes.
Garlic, minced	½ c.		1 c.		
Cumin, ground	½ c.		1 c.		
Oregano, leaves, dried	¼ c.		½ c.		
Pepper, black, ground	1 tbsp.		2 tbsp.		
Cloves, ground	1 ½ tbsp.		3 tbsp.		
Chipotle chili powder	¼ c. 2 tbsp.		¾ c.		
Lemon juice	½ c. 2 tbsp.		1 ¼ c.		
Chicken stock, reduced sodium	1 qt. 1 c.		2 qt. 2 c.		
JENNIE-O® Shredded Thigh Meat #220220, thawed		8 lbs. 8 oz.		17 lbs.	
Whole grain corn tortillas, 6"	100 ea.		200 ea.		
Romaine lettuce, chopped or shredded	3 qt. 2 c.		1 gal. 3 qt.		
Tomatoes, diced	3 qt. 2 c.		1 gal. 3 qt.		

1 serving provides 2 oz. meat/meat alternate, 2 oz. servings bread/grain, and ¼ c. vegetable.

For preparation by a food preparation establishment only, according to the food code or equivalent.

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Nutrients Per Serving					
Calories	273 cal	Trans Fat	0 g	Carbohydrates	35 g
Fat	7 g	Cholesterol	64 mg	Dietary Fiber	3 g
Saturated Fat	1 g	Sodium	419 mg	Protein	17 g