



easy turkey tacos

portion size: 1 taco

	50 Servings		100 Servings				
Ingredients	Measure	Weight	Measure	,	Directions		
Taco Seasoning Mix:					1. Preheat oven to 350° F.		
Chili powder	1/4 c. 1 tbsp.		½ c. 2 tbsp.				
Garlic, granulated	½ tbsp.		1 tbsp.		Mix all spices together. Store any unused portion in air-tight container for later use.		
Onion powder	½ tbsp.		1 tbsp.		3. Use 2" hotel pans - 2 pans for 50 servings and 4 pans for 100		
Pepper, Cayenne	3/4 tsp.		1 ½ tsp.		servings. Portion 3 lbs. 2 oz. of turkey crumbles into each pan. Add ¼ c. 1 tbsp. of taco seasoning and ½ c. of water to each pan. Stir, cover, and place in oven. Heat for 20-30 minutes until turkey reaches 165° F. as measured by meat thermometer. Hold at 140°F		
Oregano leaves, dried	½ tbsp.		1 tbsp.				
Paprika	½ tbsp.		1 tbsp.				
Cumin, ground	2 ½ tsp.		1/4 c. 1 tbsp.		until service.		
Savory Turkey Crumbles FC, #6401-40, thawed		6 lbs. 4 oz.		12 lbs. 8 oz.	4. In each warm tortilla, portion 2 oz. (#12 scoop) turkey crumbles, 1 tbsp. cheese, ¼ c. shredded Romaine, and 2 tbsp. diced tomatoes.		
Taco seasoning mix	½ c. 2 tbsp.		1 1/4 c.		tomatoes.		
Water		1 c.		2 c.			
Tortillas, USDA, mixed grain, 8", warmed	50 ea.		100 ea.				
Cheese, cheddar, shredded, USDA		13 oz.		1 lb. 10 oz.			
Lettuce, Romaine, shredded		1 lb. 12 oz.		3 lbs. 8 oz.			
Tomatoes, fresh, diced		3 lbs. 2 oz.		6 lbs. 4 oz.			

Serving Option: The taco seasoning may be increased or decreased to meet student preferences. Salsa and more vegetables or avocado may be offered on the side.

• 1 serving provides 2 oz. meat/meat alternate, 1 $1\!\!\!/_2$ servings bread grain and $1\!\!\!/_2$ cup vegetable.

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

Nutrients Per S4.12								
Calories	245 cal	Trans Fat	0 g	Carbohydrates	22.47 g			
Fat	9.79 g	Cholesterol	45.64 mg	Dietary Fiber	4.12 g			
Saturated Fat	3.95 g	Sodium	642.35 mg	Protein	17.23 g			