## **DUNLAP SCHOOL DISTRICT 323**

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Recipe HACCP Process: #2 Same Day Service

Recipe: 000711 NACHOS GRANDE (NEW)

Recipe Source:

Recipe Group: ENTREES

Alternate Recipe Name: P/G:NACHOS GRANDE

Number of Portions: 450

Size of Portion: 2 OZ. SERVINGS

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000711 BEEF GROUND ,80/20 Raw-to Cook & Drain		
011284 ONIONS,DEHYDRATED FLAKES	1 3/4 CUP	ADD DRY INGREDIENTS, TOMATO PASTE AND WATER. MAKE SURE NO BIG CLUMPS.
002030 PEPPER,BLACK		HEAT BACK UP TO 165°.SCOOP INTO STEAMTABLE PANS AND HOLD.
002009 CHILI POWDER	2 CUP	
900723 CUMIN,GROUND	1 CUP	SERVING OF MEAT 1.5oz, 1/2oz SHRED CHEESE AND LETTUCE.
002028 PAPRIKA		TORTILLA CHIPS 1/2 oz.
002026 ONION POWDER	6 TBSP	
002047 SALT,TABLE	1/4 CUP	
002020 GARLIC POWDER	1 CUP	
011546 TOMATO PRODUCTS, CND, PASTE, WO/SALT	1 1/2 #10 CAN	
014429 WATER,MUNICIPAL	2 1/2 GAL	
011252 LETTUCE,ICEBERG (INCL CRISPHEAD TYPES),RAW	15 LB	
050534 CHEESE, BLEND, AMERICAN & SKIM MILK, YELLOW,	14 LB	
019056 Snacks, tortilla chips, plain, white corn		
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		CCP: Heat to 165° F or higher for at least 15 seconds
		CCP: Hold at 135° F or higher.

\*Nutrients are based upon 1 Portion Size (2 OZ. SERVINGS)

Calories	317 kcal	Cholesterol	52.76 mg	Sugars	*1.98* g	Calcium	192.50 mg	46.14% Calories from Total Fat
Total Fat	16.27 g	Sodium	371.89 mg	Protein	18.45 g	Iron	2.30 mg	14.97% Calories from Saturated Fat
Saturated Fat	5.28 g	Carbohydrates	23.00 g	Vitamin A	501.48 IU	Water <sup>1</sup>	*67.80* g	*0.16%* Calories from Trans Fat
Trans Fat <sup>2</sup>	*0.06* g	Dietary Fiber	2.46 g	Vitamin C	3.00 mg	Ash <sup>1</sup>	*1.74* g	29.00% Calories from Carbohydrates
								23.26% Calories from Protein

\*N/A\* - denotes a nutrient that is either missing or incomplete for an individual ingredient

- \* denotes combined nutrient totals with either missing or incomplete nutrient data
- <sup>1</sup> denotes optional nutrient values
- <sup>2</sup> Trans Fat value is provided for informational purposes only, not for monitoring purposes.

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.