

**TEXAS HASH (GROUND BEEF)**

Yield 100

Portion 1 Cup

| Calories | Carbohydrates | Protein | Fat  | Cholesterol | Sodium | Calcium |
|----------|---------------|---------|------|-------------|--------|---------|
| 325 cal  | 24 g          | 27 g    | 13 g | 85 mg       | 320 mg | 57 mg   |

**Ingredient**

BEEF,GROUND,BULK,RAW,90% LEAN  
 TOMATOES,CANNED,CRUSHED,INCL LIQUIDS  
 ONIONS,FRESH,CHOPPED  
 PEPPERS,GREEN,FRESH,CHOPPED  
 RICE,LONG GRAIN  
 WATER  
 CHILI POWDER,DARK,GROUND  
 SALT  
 PEPPER,BLACK,GROUND

**Weight**

24 lbs  
 19-7/8 lbs  
 5-1/4 lbs  
 4 lbs  
 3-2/3 lbs  
 1 lbs  
 3-1/8 oz  
 1-1/4 oz  
 1/2 oz

**Measure**

2 gal 1 qts  
 3 qts 3 cup  
 3 qts  
 2 qts 1 cup  
 2 cup  
 3/4 cup  
 2 tbsp  
 2 tbsp

**Issue**

5-7/8 lbs  
 4-3/4 lbs

**Method**

- 1 Cook beef until beef loses its pink color; stirring to break apart. Drain or skim off excess fat.
- 2 Add tomatoes, onions, peppers, rice, water, chili powder, salt and pepper to beef. Mix thoroughly. Heat to a simmer.
- 3 Place about 5 3/4 qts mixture into each steam table pan.
- 4 Cover pans; bake at 375 F. for 1 hour or until rice is tender. CCP: Internal temperature must reach 155 F. or higher for 15 seconds. Hold for service at 140 F. or higher.