

TACO BURGER

Yield 100

Portion 1 Sandwich

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
348 cal	27 g	24 g	16 g	70 mg	580 mg	168 mg

Ingredient

BEEF,GROUND,BULK,RAW,90% LEAN
 FLOUR,WHEAT,GENERAL PURPOSE
 WATER,WARM
 TOMATO PASTE,CANNED
 CHILI POWDER,DARK,GROUND
 CUMIN,GROUND
 SALT
 PEPPER,RED,CRUSHED
 ROLL,SANDWICH BUNS,SPLIT
 CHEESE,AMERICAN,SLICED
 LETTUCE,ICEBERG,FRESH,SHREDDED

Weight

16 lbs
 10-1/4 oz
 7-1/3 lbs
 1-1/3 lbs
 8-1/2 oz
 1-1/8 oz
 1-1/4 oz
 1/8 oz
 9-1/2 lbs
 3-1/8 lbs
 4 lbs

Measure

2-3/8 cup
 3 qts 2 cup
 2-1/4 cup
 2 cup
 1/4 cup 1-2/3 tbsp
 2 tbsp
 1 tbsp
 100 each
 50 sl
 2 gal 1/4 qts

Issue

4-1/3 lbs

Method

- 1 Cook beef in steam-jacketed kettle or stock pot until beef loses its pink color, stirring to break apart. Drain or skim off excess fat.
- 2 Sprinkle flour over cooked beef. Stir well. Cook about 5 minutes or until flour is absorbed, stirring occasionally.
- 3 Combine water, tomato paste, chili powder, cumin, salt and red pepper; mix well. Bring to a boil; simmer 2 to 3 minutes or until thoroughly heated.
- 4 Combine sauce with beef mixture; mix well. Simmer 2 to 3 minutes. CCP: Internal temperature must reach 155 F. or higher for 15 seconds.
- 5 On bottom half of bun, place 1/2 slice cheese, 1/3 cup meat mixture, and 2-1/2 tablespoons lettuce. Cover with top half of bun. Serve hot. CCP: Hold for service at 140 F. or higher.