Taco Stacker
Meat/Meat Alternative

Ingredients 24 Servings Measure

Tortillas, whole wheat 6” 48 tortillas
Turkey taco filling, cooked 1 lb. + 9 oz.
Salsa, low sodium, canned 2-1/2 cups
Cheddar Cheese Sauce 1 lb. + 9 oz.
Cheese, Cheddar, reduced fat, shredded 6-1/4 oz.
Lettuce, iceberg, fresh, cleaned, chopped 3 cups
Salsa, low sodium, canned 6 cups
Sour cream 6 cups

Notes:

Directions

1. Spray a full-size steam table pan with pan release spray.
2. Layer 12 whole grain tortilla shells on bottom layer of pan
3. Mix 6.25 ounces of ground turkey taco filling, 4 fl. ounces of salsa and 6 ounces of cheese sauce together. Spread mixture over tortillas.
4. Repeat steps 2 and 4 three times for a total of 4 layers.
5. Sprinkle top layer with remaining cheddar cheese and salsa.
6. Place in convection oven at 350° F. for 20 minutes. Bake to reach an internal temperature of 165° F. (CCP)
7. Remove and cut into 24 squares.
8. Garnish with shredded lettuce.
9. Hold at 135° F. (CCP)
10. Offer 2 oz. salsa and sour cream as condiments.

Serving: Yield: Volume:
Meets 2 oz. meat/meat alternates and 2 grain servings. 24 servings

Nutrients Per Serving

<table>
<thead>
<tr>
<th>Nutrients</th>
<th>Value</th>
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</thead>
<tbody>
<tr>
<td>Calories</td>
<td>327 kcal</td>
<td>Saturated Fat</td>
<td>6.37 g</td>
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<tr>
<td>Protein</td>
<td>17.44 g</td>
<td>Cholesterol</td>
<td>38.65 mg</td>
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<tr>
<td>Carbohydrates</td>
<td>35.43 g</td>
<td>Vitamin A</td>
<td>424.55 IU</td>
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<tr>
<td>Total Fat</td>
<td>13.32 g</td>
<td>Vitamin C</td>
<td>1.24 mg</td>
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Recipe HACCP Process: #2 Same Day Service

Special thanks to the American Dairy Association Mideast and Cabell County Schools in West Virginia for providing support and assistance during the recipe development process.