002247 - Street Tacos, Chicken : LPS 17	Components	Attributes	Allergens	Allergens	Allergens
002247 - Street Tacos, Chicken . LFS 17	Components	Attributes	Present	Absent	Unidentified
HACCP Process: #2 Same Day Service	Meat/Alt: 2 oz				? - Milk
Number of Portions: 50	Grains: 2 oz				? - Egg
Size of Portion: 2 each	Fruit:				? - Peanut
Alternate Recipe Name: Chicken Street Tacos	Vegetable: 0.5 cup				? - Tree Nut
	Milk:				? - Fish
					? - Shellfish
					? - Soy
					? - Wheat

Ingredients	Measures	Instructions
		CCP: Heat to 165° F or higher for at least 15 seconds
		CCP: **ALL FULLY COOKED FOODS WILL BE HELD/MAINTAINED AT OR ABOVE 135° BEFORE AND DURING SERVICE
902985 TORTILLA, WHITE, 4", 902984 CHICKEN, SHREDDED	100 Each 6 lbs + 14 ozs	Preparation Instructions:
		1. Thaw chicken in the cooler overnight.
		2. Steam the chicken for 30 min or until the temperature reaches 165°.
		3. Stack tortillas, cover, and place in the warmer with a pan of water at the bottom. Allow the tortillas to warm. Once on the line, set tortillas over top d a steam well.
		Serving Instructions:
		Build tacos on the line. Each student gets 2 tacos with a # 20scoop of chicken in each. You may pre-boat the tortillas if needed.
		2. Serve with condiments as listed on the menu worksheet
		Serving Contributions:
		2 tacos = 2 Meat/Meat Alternates, 2 Grains
		Preparation Notes:
		Serve both chicken and pork street tacos

## \*Nutrients are based upon 1 Portion Size (2 each)

Calories	261 kcal	Cholesterol	44 mg	Sugars	0.0 g	Calcium	47.67 mg	26.88% Calories from Total Fat
Total Fat	7.78 g	Sodium	539 mg	Protein	19.19 g	Iron	2.22 mg	7.31% Calories from Saturated Fat
Saturated Fat	2.12 g	Carbohydrates	29.52 g	Vitamin A	0.0 IU	Water <sup>1</sup>	*N/A* g	0.00% Calories from Trans Fat
Trans Fat <sup>2</sup>	0.00 g	Dietary Fiber	0.76 g	Vitamin C	0.0 mg	Ash <sup>1</sup>	*N/A* g	45.29% Calories from Carbohydrates

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29.45% 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.

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002248 - Street Tacos, Pork : LPS 17	Components	Attributes	Allergens	Allergens	Allergens
002240 - Stieet Tacos, Fork . LFS 17	Components	Attributes	Present	Absent	Unidentified
HACCP Process: #2 Same Day Service	Meat/Alt: 2 oz				? - Milk
Number of Portions: 50	Grains: 2 oz				? - Egg
Size of Portion: 2 each	Fruit:				? - Peanut
Alternate Recipe Name: Pork Street Tacos	Vegetable: 0.5 cup				? - Tree Nut
	Milk:				? - Fish
					? - Shellfish
					? - Soy
					? - Wheat

Ingredients	Measures	Instructions
902985 TORTILLA, WHITE, 4", 902968 Pork, Seasoned, Roasted	100 Each 7 lbs + 3 ozs	CCP: Heat to 165° F or higher for at least 15 seconds  CCP: **ALL FULLY COOKED FOODS WILL BE HELD/MAINTAINED AT OR ABOVE 135° BEFORE AND DURING SERVICE  Preparation Instructions:  1. Thaw pork in the cooler 2days in advance.  2. Cook the pork at 300° for 45 - 60 min or until the temperature reaches 165°.  3. Stack tortillas, cover, and place in the warmer with a pan of water at the bottom. Allow the tortillas to warm. Once on the line, set tortillas over top of a steam well.
		Serving Instructions:  Build tacos on the line. Each student gets 2 tacos with #16 scoopof pork in each. You may pre-boat the tortillas if needed. Serve both pork and chicken street tacos.  Serving Contributions:  2 tacos = 2 Meat/Meat Alternates, 2 Grains

\*Nutrients are based upon 1 Portion Size (2 each)

Calories	335 kcal	Cholesterol	65 mg	Sugars	1.0 g	Calcium	47.67 mg	35.21% Calories from Total Fat
Total Fat	13.12 g	Sodium	825 mg	Protein	24.52 g	Iron	2.77 mg	10.78% Calories from Saturated Fat
Saturated Fat	4.02 g	Carbohydrates	29.78 g	Vitamin A	0.0 IU	Water <sup>1</sup>	*N/A* g	0.00% Calories from Trans Fat
Trans Fat <sup>2</sup>	0.00 g	Dietary Fiber	0.76 g	Vitamin C	0.0 mg	Ash <sup>1</sup>	*N/A* g	35.53% Calories from Carbohydrates
								29.25% 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

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<sup>&</sup>lt;sup>2</sup> - Trans Fat value is provided for informational purposes only, not for monitoring purposes.