

Beef Taco Pie

Meal Components: Vegetable - Red / Orange, Grains, Meat / Meat Alternate

Main Dishes, D-45

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Raw ground beef (no more than 20% fat)	5 lb 14 oz		11 lb 12 oz		1. Brown ground beef. Drain. Continue to next step immediately.
Taco seasoning mix	6 oz	1 cup	12 oz	2 cups	
Water		2 1/2 cups		1 qt 1 cup	3. Add water and allow to simmer for 15 minutes.
Canned salsa	2 lb 3 oz	1 qt 1/4 cup (1/3 No. 10 can)	4 lb 6 oz	2 qt 1/2 cup (2/3 No. 10 can)	
Canned tomato puree	2 lb 6 oz	1 qt 1/4 cup (1/3 No. 10 can 3/4 cup)	4 lb 12 oz	2 qt 1/2 cup (3/4 No. 10 can 1/2 cup)	4. In a bowl, combine salsa, tomato puree, and water.
Water		1 qt		2 qt	
Whole grain-rich tortillas, 8-inch (at least 1.5 oz each)		40 each		80 each	5. Cut tortillas in halves.
Reduced fat cheddar cheese, shredded	2 lb	2 qt	4 lb	1 gal	
					6. Lightly coat steamtable pans (12" x 20" x 2 1/2")

7. Assembly: Bottom layer: Place 16 half-tortillas in bottom of pan. Distribute 1 lb 3 oz (3 ½ cups) of the meat mixture on top of tortillas. Spread 1 lb 3 oz (2 cups) taco sauce over the meat mixture. Sprinkle 6 oz (1 ½ cups) shredded cheese over taco sauce

8. Top layer: Place 12 half-tortillas on top of the taco sauce. Divide the remaining meat mixture on top of the tortillas. Divide the remaining taco sauce over the meat mixture. Sprinkle 4 oz (1 cup) of shredded cheese evenly over the taco sauce.

9. Tightly cover pans.

10. Bake: Conventional oven: 350° F for 30 minutes. Convection oven: 325° F for 20 minutes.

11. CCP: Hold for hot service at 135° F or higher. Let pie rest for 5 minutes before portioning. Cut each pan 5 x 5 (25 pieces per pan).

Serving	Yield	Volume
1 piece provides 2 oz equivalent meat/meat alternate, 1/4 cup red/orange vegetable, and 1 1/2 oz equivalent grains.	50 Servings: about 17 lb 1 oz 100 Servings: about 34 lb 2 oz	50 Servings: 2 steamtable pans 100 Servings: 4 steamtable pans

Nutrients Per Serving

Calories	304	Saturated Fat	6 g	Iron	3 mg
Protein	20 g	Cholesterol	45 mg	Calcium	231 mg
Carbohydrate	26 g	Vitamin A	725 IU	Sodium	753 mg
Total Fat	13 g	Vitamin C	5 mg	Dietary Fiber	2 g