

Ingredients	25 Servings	50 Servings	100 Servings
Turkey, Ground, Raw	6½ lbs	13 lbs	26 lbs
Onion, Yellow Fresh, diced	2¼ cups	1 qt	2 qt 1 cup
Seasoning, Taco Mix	5 oz	10 oz	1¼ lbs
Water	3 cups	1 qt 2 cups	3 qt
Tortilla, Flour, shelf stable, 6"-6.25"	50 each	100 each	200 each
Lettuce, Iceberg, shredded	4 lbs	8 lbs	16 lbs
Cheese, Cheddar, Shredded	2 lbs	4 lbs	8 lbs
Tomatoes, Fresh, diced	2 lbs	4 lbs	8 lbs

Pan Size:

Oven Temperature: 325°F

Description: soft shell

Variations:

CCP Thawing: Turkey, Ground, Raw - From frozen: Thaw in refrigerator, bottom shelf, up to 3 days prior to cooking

Recipe Number: 42826

Allergies: Dairy, Gluten, Lettuce, Milk, Onion, Soy, Tomatoes, Turkey, Wheat

IDDSI:

Preheat oven to 325* F. -- Convection oven to 275* F.
 CCP--Wash & sanitize hands & prep area. Wear gloves & discard per Facility HACCP guidelines.
 CCP--Thoroughly wash, rinse, drain & trim vegetables. Sanitize sink & use different sanitized cutting boards between prepping meats & vegetables.

1. Brown ground meat with onions until turkey is no longer pink, juices run clear and onions are soft. Stir often to break up ground turkey into small pieces.
2. Add taco seasoning & water; simmer 15 minutes until final cooking temperature is reached of 155°F for 15 seconds.
 CCP--Maintain >140°F
3. Heat taco shells in oven until just warm.
4. To serve, fill each taco shell with a #20 dipper of meat mixture. Top with 2 Tbsp shredded lettuce, 1 Tbsp cheese, & 1 Tbsp diced tomatoes. Serve 2 tacos per portion. Serve immediately.
 CCP--Final Cooking Temperature must reach >155* F. for at least 15 seconds.
 CCP--Maintain 135* F or greater.
 CCP--Cool--Product must reach <70°F within 2 hours and 41°F or below within 4 more hours. Total cooling time should not exceed 6 hours.
 CCP--Reheat (one time only) to >165°F. for 15 seconds within 2 hrs.