

**Fiesta Bowl MTG**

[None]

<b>Cooking Time:</b>	<b>Serving Pan:</b>	<b>Yield:</b> 50 1-Bowl serving
<b>Oven Temp:</b>	<b>Serving Utensil:</b>	<b>Portions:</b> 50 1-Bowl serving
<b>Internal Temp:</b>		

Based on default portion: 1-Bowl serving

Total Calories: 529      % from Protein: 17.40      % from Carbohydrates: 55.51      % from Fat: 24.95      % from Sat. Fat: 9.17

KCAL	FAT	SFA	FATR	CHOL	NA	CHO	FIBTG	SUGAR	PRO	VITAIU	VITC	FE	CA	VITDIU
KCAL	Gram	GRAM	GRAM	MG	MG	GRAM	GRAM	GRAM	Gram	IU	MG	MG	MG	IU
529	14.65	<b><u>5.384</u></b>	<b><u>0.000</u></b>	<b><u>53</u></b>	1,279	73.35	<b><u>5.1</u></b>	<b><u>3.41</u></b>	23.00	<b><u>0</u></b>	<b><u>0.0</u></b>	<b><u>4.46</u></b>	<b><u>323</u></b>	<b><u>0</u></b>

\* Nutrient values listed in bold and underlined may be understated due to nutrient values not being available on all ingredients.

**Ingredients & Instructions...**

- Turkey Taco Filling 4 Pound 9 Ounce
- Ketchup 6 Ounce
- Midwest Recipe Diced Tomatoes 1 Pound 2 Ounce
- Canned Pinto Beans 6 Pound
- Mexican Fiesta Rice 6 Pound
- Water 1 1/2 Gallon
- Hot
- Garlic Powder 1 1/2 Ounce
- Hot Chili Powder 2 1/4 Ounce
- Sea Salt 2 1/4 Teaspoon
- White Corn Tortilla Chips 3 Pound
- Red-Fat Shrd Cheddar 3 Pound

**WASH HANDS.**

**1. Place meat, seasonings, ketchup, tomatoes, and beans with juice in Tilt skillet and stir all ingredients together. Simmer and stir until mixture reaches 135°F.**

**CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 135°F, HELD FOR A MINIMUM OF 15 SECONDS.**

**2. Place in steamtable pan and hold for later service.**

**CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.**

**3. Cook rice and hold for service.**

**CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.**

**4. Place 1 oz. of chips on serving plate, top with 4 oz. of rice, and 4 oz. of meat mixture. Top with shredded cheese and serve.**

**CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL**

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**[None]**

TEMPERATURE OF 135°F.

Child Nutrition: 1 Each provides 1.25 oz eq grain, 1 oz eq meat/meat alternate, ¼ cup red/orange vegetable, 1/8 cup beans and peas OR .75 oz eq m/ma (pinto beans)