

# California Taco Bowl



**Yield: 100** (2 cups)

**16.765 ounces or 475.275 grams**

**Meal Equivalencies:** 2.5 m/meat alternates, 2 whole grain, ¼ cup other vegetable, ¼ cup red vegetable

## Ingredients

California Ripe Olives, sliced	6 quarts, 1 cup
RS Salsa	6 quarts, 1 cup
USDA #B537 Brown Rice	13 pounds, 14 ounces
Chicken Stock, RS	9 quarts
Turkey Taco Meat	18 pounds, 9 ounces
RF RS Shredded Cheese	3 quarts, 0.5 cup

## Directions Prior to Day of Service:

### Pre-Prep:

- Clean and sanitize prep area
- Pull California Sliced Olives and Reduced Sodium Salsa from dry storage
- Wipe off lids
- Place in cooler to pre-chill for service
- Pull taco meat from freezer
- Remove from case and place pouches on sheet pan with space between to thaw
- Place pan on bottom shelf of cooler
- Wash hands thoroughly

**CCP:** Hold below 41°F

## Day of Service:

### Pre-Prep:

- Clean and sanitize prep area
- Pull California Sliced Olives and Reduced Sodium Salsa from cooler
- Wipe off lids
- Open and discard lids carefully
- Drain olives
- Place in bowl
- Place salsa in bowl
- Cover and set aside
- Pull brown rice from dry storage
- Wash hands thoroughly

### Cook:

- Place rice into 4 shallow steam table pans with inserts
- Cover each pan with 2 quarts plus 1 cup of stock
- Place in steamer for 20-25 minutes

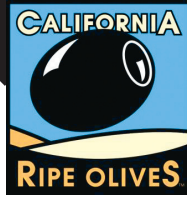
**CCP:** Heat until an internal temperature of 165°F is reached for 15 seconds.

### Hold:

- Place rice in holding cabinet

**CCP:** Hold above 135°F

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# California Taco Bowl

## Day of Service, cont'd:

### **Cook:**

**CCP:** Heat until an internal temperature of 165°F is reached for 15 seconds.

- Place unopened taco meat pouches in shallow steam table pan
- Place in pre-heated steamer for 30 minutes
- Test the temperature by folding bag over thermometer
- Remove when an internal temperature of 165°F is reached

### **Hold:**

**CCP:** Hold above 135°F

- Hold unopened pouches in warming cart
- Wash hands thoroughly
- Pull all serving utensils

### **Serve:**

**CCP:** Hold above 135°F

**CCP:** Hold below 41°F

**CCP:** Hold above 135°F

- Place hot food in steam table
- Place cold items in cold service table
- Using 2 - #8 scoops serve 1 cup of brown rice
- Top with 1 - #12 scoop of taco meat
- Add 1 - #16 scoop of salsa
- Add 1 - #16 scoop of California Ripe Sliced Olives
- Finish with 1 - #30 scoop of shredded cheese (.5 ounces)

### **For a complete high school meal:**

- Add 2 - ½ cup servings of fruit
- Add 1 - 8-ounce milk