

Southwestern Stuffed Baked Potato



Yield: 100 (1 Stuffed Potato)

12.2 ounces or 347 grams

Meal Equivalencies: 2.5 m/meat alternates, 1/8 cup other vegetable, 1/8 cup red/orange vegetable, 1/4 cup legume, 1/2 cup starchy vegetable

Ingredients

Turkey Taco Meat, CN	18 pounds, 9 ounces
Fresh Potatoes, white or russet, 120 count, approx. 6 ounces each	45 pounds
California Ripe Olives, Low Sodium, Sliced, Drained	3 quarts, 1/2 cup
Black Beans, Low Sodium, Canned, Drained	6 quarts, 1 cup
Salsa, Low Sodium	3 quarts, 1/2 cup
Shredded RF RS Cheddar Cheese	3 pounds, 2 ounces
Pan Spray	1 ounce

Directions Prior to Day of Service:

Pre-Prep:

- Clean and sanitize prep area
- Pull turkey taco meat from freezer and place unopened on sheet pans
- Place taco meat in cooler on bottom shelf to thaw overnight
- Date stamp
- Wash hands thoroughly
- Pull 100 potatoes from dry storage and place at produce wash station
- Wash potatoes thoroughly and let dry overnight

CCP: Hold below 41°F

Prep:

- Wash hands thoroughly
- Pull 300 – 3 ounce soufflés and 100 – 4 ounce soufflés and place at work station
- Pull olives, black beans and salsa from dry storage
- Wipe off lids, open and carefully discard lids
- Drain olives and black beans well and place in bowls at work station
- Place salsa in bowl at work station

Prep:

SOP: Never handle ready-to-eat foods with bare hands

- Wash hands thoroughly and cover with gloves
- Using a #30 scoop place 1/8 cup of olives in soufflé and cover
- Place olives 3 deep in steam table pan and date stamp
- Place in cooler overnight

CCP: Hold below 41°F

Prep:

SOP: Never handle ready-to-eat foods with bare hands

CCP: Hold below 41°F

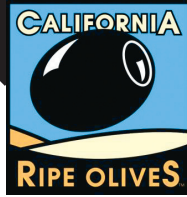
Prep:

SOP: Never handle ready-to-eat foods with bare hands

CCP: Hold below 41°F

- Wash hands thoroughly and cover with gloves
- Using a #16 scoop place 1/4 cup of black beans in 4 ounce soufflé and cover
- Place beans 2 deep in steam table pan and date stamp
- Place in cooler overnight
- Clean and sanitize prep area
- Pull shredded cheese from cooler and place at work station
- Wash hands thoroughly and cover with gloves
- Using a #30 scoop place 1/8 cup or 1/2 ounce of shredded cheese in soufflé and cover
- Place cheese 3 deep in steam table pan and date stamp
- Place in cooler overnight

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Southwestern Stuffed Baked Potato

Day of Service:

Pre-prep:

- Clean and sanitize prep area
- Pull baking potatoes from produce station

Prep:

- Place potatoes on sheet pans with air space between each to allow for uniform baking

Cook:

CCP: Heat until an internal temperature of 140°F is reached for 15 seconds

- Bake in a preheated 350°F convection oven for 35 minutes or until an internal temperature of 140°F is reached and potatoes are soft

Hold:

CCP: Hold above 135°F

- Hold in warming cart above 135°F

Prep:

- Pull taco meat from cooler and place at work station
- Place unopened pouches of taco meat in steamer pans, single layer

Cook:

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

- Steam on high for 30 minutes or until an internal temperature of 165°F is reached

Hold:

CCP: Hold above 135°F

- Hold in warming cart above 135°F

Prep:

- Pull portioned olives, salsa, black beans and cheese from cooler and place on serving line in cold table

CCP: Hold above 135°F

- Pull potatoes and place in hot serving well
- Slice open potatoes as needed and squeeze gently with tongs to open slightly

CCP: Hold above 135°F

- Pull taco meat as needed, open carefully and place in hot serving well

Serve:

- Place taco meat on open potato using a #12 scoop
- Serve with one soufflé each of olives, salsa, black beans and cheese