

# Sriracha Lime Taco Filling

A HEALTHY, DELICIOUS, PLANT-BASED RECIPE

MEETS USDA GUIDELINES FOR K12 AND CHILDCARE PROGRAMS

Process # 2 – Same Day Service

Yield

50 Servings

100 Servings

Skill Level: Intermediate

Ingredients	Weight	Measure	Weight	Measure
Beefless Crumbles	3 lbs. 4 oz.		6 lbs. 8 oz.	
Beans, black, canned, drained <b>OR</b> Beans, kidney, canned, drained		$\frac{3}{4}$ gallon + $\frac{1}{2}$ cup (approximately 2 #10 cans) <b>OR</b> $\frac{3}{4}$ gallon + $\frac{1}{2}$ cup (approximately 1 $\frac{1}{2}$ #10 cans)		1 $\frac{1}{2}$ gallons + 1 cup (approximately 3 $\frac{3}{4}$ #10 cans) <b>OR</b> 1 $\frac{1}{2}$ gallons + 1 cup (approximately 2 $\frac{3}{4}$ #10 cans)
Water		1 pint		1 quart
Taco seasoning, low sodium		$\frac{3}{4}$ cup		1 $\frac{1}{2}$ cups
Sriracha Sauce		1 cup		1 pint
Lime Juice (optional)		$\frac{1}{2}$ cup		1 cup

HACCP - Standard Operating Procedure - Use hand washing procedures before starting recipe.

## Preparation

1. Heat beefless crumbles, beans, water and taco seasoning in a steamer, tilt skillet, steam jacketed kettle or stove top. Mix and bring to a boil.
2. Reduce heat and simmer for 15 minutes.
3. Add the sriracha sauce and lime juice, if using. Stir to combine.

HACCP Critical Control Point: Heat to a temperature of 150°F for 15 seconds.

HACCP Critical Control Point: Hold at internal temperature of 135°F or above.

HACCP Critical Control Point: Reheat leftover produce to 165°F or higher; reheat product only once.

## Serving Information

Use a #8 scoop ( $\frac{1}{2}$  cup) and serve in taco shell, tortilla or salad.

Each #8 scoop provides 2 ounces meat/meat alternate.

## Nutrition Information per 2 m/ma serving \*From USDA Nutrient Database

Calories: 86 Total Fat: 3g Saturated Fat: 0g Monounsaturated Fat: 0g Polyunsaturated Fat: 0g Trans Fat: 0g  
Cholesterol: 0mg Carbohydrate: 2g Fiber: 1g Total Sugar: 0g Protein: 13g Sodium: 340mg Vitamin A: 1µg  
Vitamin C: 1mg Calcium: 10mg Iron: 3mg Folate: 1µg

