Street Tacos featuring GroundPro Lentils

A HEALTHY, DELICIOUS, PLANT-BASED RECIPE FOR K12 AND CHILDCARE PROGRAMS

Process # 2 – Same Day Service

Yield: 50 Servings OR 100 Servings

Skill Level: Basic

Ingredients	Weight	Measure	Weight	Measure
GroundPro lentil crumbles,	3 pounds 8 ounces		7 pounds	
prepared				
*Follow package instructions				
Taco seasoning, reduced		1 ½ cups		3 cups
sodium				
Pinto beans, canned, drained,		2 - #10 cans		4 - #10 cans
rinsed				
Salsa, canned		1 - #10 can		2 - #10 cans
Romaine lettuce, chopped,	4 pounds		8 pounds	
ready-to-use				
Tomatoes, diced, ready-to-	5 pounds 12 ounces		11 pounds 8 ounces	
use				
Crunchy taco shells		100 Each		200 Each
OR				
Soft taco shells				
Corn tortilla chips, bulk	3 pounds 2 ounces		6 pounds 4 ounces	
OR	OR		OR	
Corn tortilla chips,				
individually packaged		50 Each		100 Each

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

Preparation

- 1. Prepare lentil crumbles according to package instructions, either in the oven or steamer. Lentil preparation should take approximately 20 minutes.
- 2. Combine the lentil crumbles, pinto beans, taco seasoning, and salsa in steamtable pans. Cover and steam for approximately 10 minutes, until heated throughout.
 - 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.
- 3. Portion $\frac{1}{2}$ cup lettuce and $\frac{1}{4}$ cup diced tomatoes in 6-ounce souffle cups. Cover.

Follow serving information below.

Serving Information/Notes

Use a #10 scoop (3/8 cup) to portion the taco mix into each taco shell. Serve with lettuce and tomato cup and 1-ounce grain equivalent of corn tortilla chips.

Two tacos provide 2 meat alternates, 1-ounce equivalent grains, and $\frac{1}{4}$ cup red/orange vegetable.

Serve with the side salad to provide an additional 1/4 cup red/orange vegetable and $\frac{1}{4}$ cup dark green vegetable and the tortilla chips to provide the additional 1-ounce grain equivalent.



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Nutrition Information

Tacos with lettuce, tomato, and corn tortilla chips

Calories: 426 Total Fat: 12.4.g Saturated Fat: 2.5g Monounsaturated Fat: 4.8g Polyunsaturated Fat: 4.3g Trans Fat: 0g Cholesterol: 0mg Carbohydrate: 64g Fiber: 12g Total Sugars: 5.6g Protein: 14g Sodium: 542mg

Vitamin A: 134µg Vitamin C: 9.7mg Calcium: 117mg Iron: 4.2mg Folate: 233µg

