

Idaho Child Nutrition

Recipe: 500184 TACO PIE WITH BEANS

Recipe Source: USDA D-45B
 Recipe Group: ENTREES

Alternate Recipe Name:
 Number of Portions: 50
 Size of Portion: SERVINGS

Recipe HACCP Process: #2 Same Day Service

016146 BEANS,PINTO,MATURE,CND,DRND..... 002060 TACO SEASONING MIX, MILD..... 014429 WATER,MUNICIPAL..... 006178 USDA COMMODITY,SALSA..... 011547 TOMATO PRODUCTS,CND,PUREE,WO/SALT.... 014429 WATER,MUNICIPAL.....	2 #10 CAN, drained 6 OZ 2 1/2 CUP 1/3 #10 Can 1/3 #10 Can + 3/4 CUP 1 QT	1. Drain beans, and mash. 2. Sprinkle the taco seasoning mix over beans. 3. Add water and allow to simmer for 15 minutes. 4. In a bowl, combine salsa, tomato puree, and water. 5. Cut tortillas in halves.
018364 TORTILLAS,RTB OR -FRY,FLR.....	40 tortilla (7-8" dia)	6. Lightly coat steamtable pans (12" x 20" x 2 1/2") with pan release spray. For 50 servings, use 2 pans. For 100 servings, use 4 pans.
001168 CHEESE,LOFAT,CHEDDAR OR COLBY.....	2 LB	7. Assembly <i>Bottom layer:</i> Place 16 half-tortillas in bottom of pan. Distribute 1 lb 8 oz (3 1/3 cups) of the bean mixture on top of tortillas. Spread 1 lb 3 oz (2 cups) taco sauce over the bean mixture. Sprinkle 6 oz (1 1/2 cups) shredded cheese over taco sauce. <i>Middle layer:</i> Place 12 half-tortillas on top of the taco sauce. Distribute 1 lb 8 oz (3 1/3 cups) of bean mixture on top of the tortillas. Spread 1 lb 3 oz (2 cups) taco sauce over the bean mixture. Sprinkle 6 oz (1 1/2 cups) shredded cheese over taco sauce. <i>Top layer:</i> Place 12 half-tortillas on top of the taco sauce. Divide the remaining bean mixture on top of the tortillas. Divide the remaining taco sauce over the bean mixture. Sprinkle 4 oz (1 cup) of shredded cheese evenly over the taco sauce.
		8. Tightly cover pans. 9. Bake: Conventional oven: 350° F for 30 minutes Convection oven: 325° F for 20 minutes CCP: Heat to 165° F or higher for at least 15 seconds. 10. CCP: Hold for hot service at 135° F or higher. Let pie rest for 5 minutes before portioning. Cut each pan 5 x 5 (25 pieces per pan).

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		Food as Purchased 50 Servings 100 Servings Dry pinto beans 4 lb 5 oz 8 lb 10 oz
		Special Tip SOAKING BEANS <i>Overnight method:</i> Add 1 ¼ qt cold water to every 1 lb of dry beans. Cover and refrigerate overnight. Discard the water. Proceed with recipe. <i>Quick-soak method:</i> Boil 1 ¾ qt of water for each 1 lb of dry beans. Add beans and boil for 2 minutes. Remove from heat and allow to soak for 1 hour. Discard the water. Proceed with recipe. COOKING BEANS Once the beans have been soaked, add 1/2 tsp salt for every lb of dry beans. Boil gently with lid tilted until tender, about 2 hours. Use hot beans immediately. CCP: Hold for hot service at 135°F. OR Chill for later use. CCP: Cool to 70°F within 2 hours and to 41°F or lower within an additional 4 hours. 1 lb dry pinto beans = about 2 3/8 cups dry or 5 1/4 cups cooked beans.
		Serving 1 piece provides 2 oz equivalent meat/meat alternate, ¼ cup of veg etable, and 1 ¼ serving of grains/breads.

Calories	264	Iron	3.61 mg	Protein	13.68 g	20.73%	Calories from Prot
Cholesterol	10 mg	Calcium	257.98 mg	Carbohydrates	38.21 g	57.90%	Calories from Carb
Sodium	960 mg	Vitamin A	726 IU	Total Fat	6.48 g	22.11%	Calories from T Fat
Dietary Fiber	4.79 g	Vitamin C	5.38 mg	Saturated Fat	2.86 g	9.74%	Calories from S Fat
				Trans. Fat	0.00* g	0.00%	Calories from Trans. Fat

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Miscellaneous		Attributes	Allergens Present	Allergens Absent	Allergens Unidentified
Meat/Alt.....	oz.				? - Milk
Grain/Bread.....	srv.				? - Egg
F/V/J.....	cup				? - Peanut
Milk.....	fl. oz.				? - Tree Nut
					? - Fish
					? - Shellfish
					? - Soy
					? - Wheat
Moisture & Fat Change					
Moisture Change.	0%				
Fat Change.....	0%				
Type of Fat.....					

Production Specification

I/R	Ing #	Ingredient or Sub-Recipe	Measure	Measure	Round
I	050254	Taco Pie with Beans			
I	016146	BEANS,PINTO,MATURE,CND,DRND			
I	002060	TACO SEASONING MIX, MILD			
I	014429	WATER,MUNICIPAL			
I	006178	USDA COMMODITY,SALSA			
I	011547	TOMATO PRODUCTS,CND,PUREE,WO/SALT			
I	014429	WATER,MUNICIPAL			
I	018364	TORTILLAS,RTB OR -FRY,FLR			
I	001168	CHEESE,LOFAT,CHEDDAR OR COLBY			