

# BREAKFAST TACO FOR LUNCH ON-SITE (LE98) - (Breakfast Taco)

HACCP Process: Cook/Chill  
 Allergens: Contains Egg, Milk, Turkey, Wheat;  
 Meal Contribution: 2 Non-WGR, 2 Meat/MA  
 Number of Servings: 20.00 Serving Size: 2 Each  
 Moisture gain/loss%: 0.0000 Yield: 10 Pound, 9 1/3 Ounce  
 Waste gain/loss%: 0.0000 Fat gain/loss% : 0.0000  
 Total Recipe Cost: \$14.8013 Cost Per Serving: \$0.7401

Step #	Stock Item#	Stock Item	Stock Quantity	Cost (\$)	Ingredient	Quantity
1	13551	EGGS, WHOLE, PASTEURIZED, 17-18 , As Purchased	5 Pound	5.5200	EGGS, PASTEURIZED, FRZ, 17-18 LI100328	5 Pound
2	20590	MILK, WHOLE 1/2 GALLON , As Purchased	3 Cup	0.5588	WHOLE MILK, Oak Farms LI100295	3 Cup
3				0.8311	GRATED AMERICAN CHEESE, 1LB FPC-IN235	8 Ounce
4	54381	SPICE, PEPPER, BLACK, FINE GRIND, 1/4.5 LB, 17-18 , As Purchased	1/2 tsp, ground	0.0199	BLACK PEPPER, GROUND LI100167	1/2 tsp, ground
5	30060	BREAD, TORTILLAS, WHITE, 6 INCH (20/PKG) , As Purchased	40 Each	2.3800	TORTILLAS Original White (6 INCH) (20/pkg) LI100410	40 Each
6	17160	TURKEY, BACON SLICES, FRZN (12 pkg/cs) , As Purchased	40 piece	5.4900	BACON, TURKEY, SLICED LI100010	40 piece
7	54240	SALT, TABLE, 26 OZ , As Purchased	1/2 teaspoon	0.0016	SALT, 26 OZ - SCHOOLS LI100362	1/2 teaspoon

**Tips/Comments**

- Condiments: Pico de Gallo, Salsa, Jalapenos

**Pre-Preparation Instructions**

- Defrost eggs approximately 3-5 days in advance in the cooler. You will need to manually edit this

Place pan-saver liner in 2 inch hotel pan.  
 Plan for 1 5 lb container of eggs per 1 hotel pan.  
 In a stainless bowl mix together eggs, salt, pepper, & milk with a whisk.  
 Pour the egg mixture into prepared pan.  
 (see instructions below for oven or steamer cooking)

**Preparation Instructions**

- Oven: Preheat oven to 350 degrees.  
Cook for 15 minutes covered, open the oven use elbow length oven mitts to remove the pan.  
Using a rubber spatula scrape off all the cooked eggs and mix well through the center. \*This step is needed to ensure cooking through the center of the pan.\*  
Uncover & place the pan back in the oven for another 15 minutes.  
Remove the pan from oven using elbow length gloves.  
Spray pan release spray on a clean 2 inch hotel pan & transfer from the cooking pan to a clean serving pan.  
Add half the cheese, fold in with a spatula and stir to "fluff" the eggs.  
Sprinkle the remaining cheese over the pan & leave uncovered in the warmer for no more than 30 minutes. Moisture will collect in eggs if held for too long.

Steamer: (do not cover pans in steamer, the water will collect on top and cause a burn hazard)  
Add water if your steamer is not connected to a water source.  
Follow instructions on preheating your steamer to 212 degrees.  
Stand behind the door & open to allow steam to release before stepping in front to place uncovered pans in the steamer.  
Cook for 15 minutes, open the steamer safely use elbow length oven mitts to remove the pan, & close in between removing pans, to keep steam inside.  
Using a rubber spatula scrape off all the cooked eggs and mix well through the center. \*This step is needed to ensure cooking through the center of the eggs.\*  
Place back in the steamer for another 15 minutes.  
Remove the pan from steamer using elbow length gloves.  
Spray pan release spray on a clean 2 inch hotel pan & transfer from the cooking pan to a clean serving pan.  
Add half the cheese, fold in with a spatula and stir to "fluff" the eggs.  
Sprinkle the remaining cheese over the pan & leave uncovered in the warmer for no more than 30 minutes. Moisture will collect in eggs if held for too long.

**Serving Instructions**

- Serve 1 no. 16 scoop in each tortilla with 1 slice of bacon.  
Serve on the line from the steam-table well.

CCP Name	CCP Description	Critical Temperature (F)	Corrective Action
Receive Refrig	Receive refrigerated	41.00	Bring temperature back to 41° F within 1 hour. Inform supervisor if temperature is above 45° F.
Prepare - 165	Prepare - 165 ° F	165.00	Place product back in the oven until it reaches 165 ° F.
Hot service	Hot service	135.00	Bring product back to oven until it reaches 165° F.
Store - Refrig	Store - Refrigerated	41.00	Bring temperature back to 41 °F. Discard product if stored at > 45° F and it can not be determined how long the food temperature was higher than 41 ° F.

**Nutritional Information**

	Fat	SFat	Carb	Protein	Sugar
<b>% of Calories</b>	40.78	13.26	36.14	23.43	3.965

**Nutrients per 100 g**

Calories (Kcal)	Fat (g)	Sfat (g)	TFat (g)	Chol (mg)	Na (mg)	Carb (g)	TDF (g)	Sugars (g)	Pro (g)	Fe (mg)	Ca (mg)	A,IU	VitC (mg)	Mois (g)	Ash (g)
180.504	8.179	2.659	0(M)	160.814	496.207	16.308	0.839	1.789	10.574	1.268	110.013	257.94	0.057	13.441 (M)	0.166(M)

**Nutrients per serving (240.035 g)**

Calories (Kcal)	Fat (g)	Sfat (g)	TFat (g)	Chol (mg)	Na (mg)	Carb (g)	TDF (g)	Sugars (g)	Pro (g)	Fe (mg)	Ca (mg)	A,IU	VitC (mg)	Mois (g)	Ash (g)
433.273	19.632	6.383	0(M)	386.011	1191.07	39.144	2.015	4.295	25.382	3.044	264.069	619.146	0.136	32.263 (M)	0.398(M)

(M) Indicates missing nutrient values.