

# Grapevine-Colleyville ISD

**Recipe: 001756 PANCAKE TACOS**

Recipe Source: GCISD 19-20  
 Recipe Group: ENTREES

**Recipe HACCP Process: #2 Same Day Service**

Alternate Recipe Name:  
 Number of Portions: 80  
 Size of Portion: 2 EACH

902031 BACON, TURKEY JENNIE-O 2182277.....	1 EACH (50CT)	<p>Preheat ovens to 350°F</p> <ol style="list-style-type: none"> <li>1. Line sheet pans with pan liners</li> <li>2. Evenly spread turkey bacon on lined pans</li> <li>3. Heat bacon in oven for 5 minutes</li> <li>4. Allow to cool for about 5-10 minutes</li> </ol> <p><b>CCP:</b> Process 2 -Same day Service. Cook to 165°F for 15 seconds (CCL). <b>Record time and temperature on Cooking and Reheating Temperature Log.</b> CCP - Hold at 135°F or above. Wash hands before serving, wear gloves, use proper serving tool.</p>
900407 EGGS, SCRAMBLED MICHAEL 46025-54211.....	2 BAG (5#)	<p><b>CCP:</b> Process 3 <b>LEFTOVERS:</b> Refrigerate overnight. CCP- Hold cold food below 41°F (CCL) When reheated--CCP-Cook to internal temperature of 165°F for 15 seconds (CL). Record time and temperature on <b>Cooking and Reheating Temperature Log.</b> Hold hot foods at 135°F during serving. Wash hands before serving, wear gloves, use proper serving tool. <b>Discard any remaining product.</b></p> <p>To Cook eggs:</p> <ol style="list-style-type: none"> <li>1. Heat bags of eggs in steamer until internal temperature reaches 165°F</li> <li>2. Chop bacon into small pieces while eggs are heating.</li> <li>3. Once eggs reach 165°F, remove from steamer</li> </ol> <p><b>CCP: CORRECTIVE ACTION HOT FOODS:</b> All cooked food items being held for service that drop below 135°F must be removed from service and immediately reheated to 165°F for 15 seconds . <b>Any food not served after reheating must be discarded.</b></p>
902898 CHEESE, CHEDDAR, MILD, SHREDDED, LOL 41749.... 799986 SALT, KOSHER..... 902975 PEPPER,BLACK GCISD.....	2 LB 2 TBSP 1 TBSP, ground	<p>To assemble egg mixture:</p> <ol style="list-style-type: none"> <li>1. In a large bowl combine the heated eggs, chopped bacon, shredded cheese, salt &amp; pepper.</li> <li>2. Mix to combine well</li> <li>3. Set aside</li> </ol>

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990073 PANCAKES, AUNT JEMMIMA 43582..... 903220 PAN SPRAY.....	1 CASE (144ct) + 16 EACH 72 LIGHT MIST	To prepare pancakes: 1. Spray steam table pans with non-stick spray 2. Place pancakes flat in a single layer in steam table pan and cover 3. Heat in steamer until internal temperature reaches 135°F 4. Remove from steamer  To assemble pancake tacos: 1. Place 1 ounce of egg mixture into each pancake 2. Fold into taco 3. Place 2 each into a #100 boat with checkered wax paper or pan spray to keep the pancakes from sticking to boat
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\*Nutrients are based upon 1 Portion Size (2 EACH)

Calories	283 kcal	Cholesterol	181.76 mg	Sugars	*7.70* g	Calcium	148.28 mg	37.31%	Calories from Total Fat
Total Fat	11.72 g	Sodium	591.29 mg	Protein	11.96 g	Iron	1.71 mg	15.75%	Calories from Saturated Fat
Saturated Fat	4.94 g	Carbohydrates	28.82 g	Vitamin A	120.47 IU	Water <sup>1</sup>	*0.01* g	*0.00%*	Calories from Trans Fat
Trans Fat <sup>2</sup>	*0.00* g	Dietary Fiber	2.02 g	Vitamin C	0.00 mg	Ash <sup>1</sup>	*0.00* g	40.79%	Calories from Carbohydrates
								16.93%	Calories from Protein

\*N/A\* - denotes a nutrient that is either missing or incomplete for an individual ingredient  
 \* - denotes combined nutrient totals with either missing or incomplete nutrient data  
 1 - denotes optional nutrient values  
 2 - Trans Fat value is provided for informational purposes only, not for monitoring purposes.

<u>Miscellaneous</u>	<u>Attributes</u>	<u>Allergens Present</u>	<u>Allergens Absent</u>	<u>Allergens Unidentified</u>
Meat/Alt..... 2.000 oz		Y - Milk	N - Peanut	
Grain..... 1.500 oz		Y - Egg	N - Tree Nut	
Fruit..... cup		Y - Soy	N - Fish	
Vegetable..... cup		Y - Wheat	N - Shellfish	
Milk..... cup				
<b>Moisture &amp; Fat Change</b>				
Moisture Change. 0%				
Fat Change..... 0%				
Type of Fat.....				

**Production Specification**

I/R	Ing #	Ingredient or Sub-Recipe	Measure	Measure	Round
I	900407	EGGS, SCRAMBLED MICHAEL 46025-54211	BAG (5#)	LB	Yes
I	902031	BACON, TURKEY JENNIE-O 2182277			
I	902898	CHEESE, CHEDDAR, MILD, SHREDDED, LOL 4			

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I	799986	SALT, KOSHER			
I	902975	PEPPER, BLACK GCISD			
I	990073	PANCAKES, AUNT JEMMIMA 43582	CASE (144ct)	EACH	Yes
I	903220	PAN SPRAY	LIGHT MIST		No

**Notes**

Production Notes:

Serving Notes:

serving = 2 silver dollar pancakes = 1.5 grains  
72 servings (2 each) per case

Purchasing Guide:

inv # 2127

Miscellaneous Notes:

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