

# Taco Breakfast Bowl (LR100560)

HACCP Process: Process 2: Same day service  
 Allergens: Contains Milk, Soy, Wheat;  
 Number of Servings: 50.00 Serving Size: 1 bowl  
 Moisture gain/loss%: 0.0000 Yield: 42 Pound, 7/8 Ounce  
 Waste gain/loss%: 0.0000 Fat gain/loss% : 0.0000  
 Total Recipe Cost: \$0.0000 Cost Per Serving: \$0.0000

Step #	Stock Item#	Stock Item	Stock Quantity	Cost (\$)	Ingredient	Quantity
1					Eggs, whole, frozen, raw, pasteurized, homogenized, with color stabilizer [100046] LI100414	5 Pound
2					Milk, 1% Low Fat, Unflavored, Half Pint, Galliker's, MILK LI100119	2/3 Cup, 4 teaspoon
3					Peppers, sweet, green, raw LI100308	8 Ounce
4					Onions, raw LI100309	14 Ounce
5					Tomatoes, red, ripe, raw, year round average LI100311	2 Ounce
6					Mustard, Yellow, SS, Heinz, 530603 LI100347	2 Ounce
7					Seasoning, Garlic Herb Spice, Granulated, Monarch, 207162 LI100369	2 teaspoon
8					Sauce, Hot, 1 Gallon, Texas Pete, 75500-00012 LI100255	1 tablespoon
9					Removed in CN20 Spices, Pepper black, ground, 6/18 oz; as purchased LI100162	2 teaspoon
11					Sausage Patty LI100011	50 patty
12					Removed in CN20 Cheese Blend, cheddar/cheddar substitute, shredded, School Choice Preshredded Blend: Cheddar Cheese/Cheddar Cheese Substitute 50/50; as served LI100164	10 Ounce
13					Bread, Edibowls, Whole Grain, Baked, 6.25", True Natural Foods Company, 0512-8, WG SI104857	50 Each

**Tips/Comments**

- You may set out salsa as an optional topper to the taco bowl.

**Preparation Instructions**

- 1. In a mixer, using the paddle attachment, blend eggs, corn, milk, green peppers, onions, tomatoes, prepared mustard, granulated garlic, hot pepper sauce, and salt.

**Preparation Instructions**

- 2. Pour 1 gal 2 cups of the above egg mixture into each steamtable pan (12" x 20" x 2 ½") which has been lightly coated with pan release spray. For 50 servings, use 2 pans.  
For 100 servings, use 4 pans. Cover with foil or metal lid.  
Bake: Conventional oven: 350° F for 60 minutes  
Convection oven: 325° F for 50 minutes  
Steamer: 30 minutes  
CCP: Heat to 145° F or higher for 3 minutes.

**Serving Instructions**

- Place taco bowls in hot cart to warm them. When ready to serve place taco bowl on tray.  
Bottom layer place 9 tater tots. Next layer is a # 24 scoop of scrambled egg mixture. Then place a sausage patty on the side. Top with a sprinkle of shredded cheese.

CCP Name	CCP Description	Critical Temperature (F)	Corrective Action
Hot Hold	Hot Holding	135.00	Discard the food if it cannot be determined how long the food temperature was below 135 °F
Reheat	Reheating	165.00	Continue reheating/heating food if the internal temperature does not reach the required temperature
Cook	Cooking	165.00	Continue cooking food until the internal temperature reaches the required temperature.

**Nutritional Information**

	Fat	SFat	Carb	Protein	Sugar
<b>% of Calories</b>	39.19	13.75	35.41	26.01	12.091

**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)
104.089	4.532	1.591	0(M)	59.27	240.884	9.213	0.578	3.146(M)	6.767	0.79	104.097	222.421	1.722	3.429(M)	0.079(M)

**Nutrients per serving (381.451 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)
397.049	17.289	6.067	0(M)	226.085	918.856	35.144	2.204	12.002 (M)	25.814	3.015	397.081	848.429	6.569	13.081 (M)	0.302(M)

(M) Indicates missing nutrient values.