

Beef Taco Pie

Meat/Meat Alternate-Vegetable-Grains/Breads

Main Dishes

D-45

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Raw ground beef (no more than 20% fat)	5 lb 14 oz		11 lb 12 oz		1. Brown ground beef. Drain. Continue immediately.
Taco seasoning mix	6 oz	1 cup	12 oz	2 cups	2. Sprinkle the taco seasoning mix over beef.
Water		2 ½ cups		1 qt 1 cup	3. Add water and allow to simmer for 15 minutes.
Canned salsa	2 lb 3 oz	1 qt ¼ cup (⅓ No. 10 can)	4 lb 6 oz	2 qt ½ cup (⅓ No. 10 can)	4. In a bowl, combine salsa, tomato puree, and water.
Canned tomato puree	2 lb 6 oz	1 qt ¼ cup (⅓ No. 10 can ¾ cup)	4 lb 12 oz	2 qt ½ cup (¾ No. 10 can ½ cup)	
Water		1 qt		2 qt	
Enriched flour tortillas, 8-inch (at least 1.5 oz each)		40 each		80 each	5. Cut tortillas into halves.
Reduced fat Cheddar cheese, shredded	2 lb	2 qt	4 lb	1 gal	
					6. Lightly coat steamtable pans (12" x 20" x 2 ½") with pan release spray. For 50 servings, use 2 pans. For 100 servings, use 4 pans.
					7. Assembly Bottom layer: Place 16 half-tortillas in bottom of pan. Distribute 1 lb 3 oz (3 ½ cups) of the meat mixture on top of tortillas. Spread 1 lb 3 oz (2 cups) taco sauce over the meat mixture. Sprinkle 6 oz (1 ½ cups) shredded cheese over taco sauce. Middle layer: Place 12 half-tortillas on top of the taco sauce. Distribute 1 lb 3 oz (3 ½ cups) of meat mixture on top of the tortillas. Spread 1 lb 3 oz (2 cups) taco sauce over the meat mixture. Sprinkle 6 oz (1 ½ cups) shredded cheese over taco sauce. Top layer: Place 12 half-tortillas on top of the taco sauce. Divide the remaining meat mixture on top of the tortillas. Divide the remaining taco sauce over the meat mixture. Sprinkle 4 oz (1 cup) of shredded cheese evenly over the taco sauce.

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	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).

SERVING:	YIELD:	VOLUME:
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1 piece provides 2 oz equivalent meat/meat alternate, ¼ cup of vegetable, and 1 ¼ servings of grains/breads.

50 Servings: about 17 lb 1 oz

50 Servings: 2 steamtable pans

100 Servings: about 34 lb 2 oz

100 Servings: 4 steamtable pans

Tested 2004

Nutrients Per Serving					
Calories	304	Saturated Fat	5.72 g	Iron	3.28 mg
Protein	19.65 g	Cholesterol	45 mg	Calcium	231 mg
Carbohydrate	26.43 g	Vitamin A	725 IU	Sodium	753 mg
Total Fat	12.95 g	Vitamin C	5.0 mg	Dietary Fiber	2.1 g