

**TACOS (GROUND TURKEY)**

Yield 100

Portion 2 Tacos

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
377 cal	21 g	28 g	21 g	90 mg	847 mg	273 mg

**Ingredient**

**Weight**

**Measure**

**Issue**

TACO SAUCE		3 qts 2 cup	
TURKEY,GROUND,90% LEAN,RAW	22 lbs		
SALT	2-1/3 oz	1/4 cup	
PEPPER,RED,GROUND	<1/16th oz	1/8 tsp	
CUMIN,GROUND	1/4 oz	1 tbsp	
GARLIC POWDER	1/2 oz	1 tbsp	
FLOUR,WHEAT,GENERAL PURPOSE	10-1/4 oz	2-3/8 cup	
CHILI POWDER,LIGHT,GROUND	2-1/8 oz	1/2 cup	
SHELLS,TACO,CORN	4-2/3 lbs	200 each	
CHEESE,CHEDDAR,GRATED	6 lbs	1 gal 2 qts	
LETTUCE,ICEBERG,FRESH,CHOPPED	5-7/8 lbs	3 gal	6-1/4 lbs
ONIONS,FRESH,CHOPPED	3-1/8 lbs	2 qts 1 cup	3-1/2 lbs

**Method**

- 1 Prepare Taco Sauce, Recipe No. O 007 00 or utilize prepared Taco Sauce.
- 2 Cook turkey until turkey loses its pink color; stir to break apart. Drain fat.
- 3 Combine salt, red pepper, cumin, garlic, chili powder, and flour; add to turkey. Saute 5 minutes. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold at 140 F. or higher.
- 4 Arrange taco shells on sheet pans. Using a convection oven, bake 2 to 3 minutes at 325 F. on high fan, open vent until just heated.
- 5 Place 1/4 cup turkey filling in each taco; line up next to each other in steam table pan. CCP: Hold for service at 140 F. or higher.
- 6 Just before serving, top each taco with 2 tablespoons cheese, 2-1/3 tablespoons lettuce, 2 teaspoons onions, and 1 tablespoon taco sauce.