

Taco Stacker



Lunch Meets Nutritionals Reduced Plate Waste Good Hold Time Portability Happy Students Positive Community
Feedback Quality of Product/Taste Smart Snack Compliant Increased ADP Shaped Potato Fun Loaded Trayline

DESCRIPTION

Students will love this tower of taco stacker - with potatoes and meat topped with melted cheese! Yum!

McCain® Chopped Seasoned Skin-On Roasted Potato [Garlic, Rosemary & Herb]

FAT

6g

CALORIES

120

SODIUM

240mg

Gen Z enjoys trying new flavors in familiar formats - change up how you serve your potatoes to keep students excited about your menu!



INGREDIENTS

- 4 bag Pork taco filling
- 2/3 case of 6/5lb. Bag of McCain Roasted Potatoes
- 3 1/8 lb. mld shrd ched cheese

Directions

1. Fill kettle with water and bring to a boil.
2. Place desired amount of sealed frozen nacho meat bags in kettle.
3. Slow boil until 165° is reached approx. 30-40 minutes.
4. Place in warmer until service.
5. Do not open bag until right before service.
6. Cut open bags and put in to desired pan at time of service.

Alternate Cooking Method:

1. Place sealed bags of nacho meat in 4" pan.
2. Place in steamer until 165° is reached.
3. Place in warmer until service.
4. Do not open bag until right before service.
5. Cut open bags and put in to desired pan at time of service.

CCP: Heat to 165° F or higher for at least 15 seconds

CCP: HOT HOLD: Hold for hot service at 140°F

1. Preheat oven to 375°F.
 2. Spread FROZEN roasters in a single layer on a lined sheet pan.
 3. Bake until 155° is reached approx. 10-12 minutes turning once for uniform cooking.
 4. Follow paper standards and serve 1/2 cup of potatoes, 3.2oz nacho meat and top with 1/8 cup shredded cheddar.
- CCP: Heat to 155° F or higher for at least 15 Seconds
CCP: HOT HOLD: Hold for hot service at 140°F.

ADDITIONAL NOTES

100 SERVINGS