



## Taco Stacker

This recipe was developed in partnership with National Dairy Council®, American Dairy Association North East, Syracuse City School District and American Dining Creations. Special thanks to the American Dairy Association Mid-east and Cabell County Schools in West Virginia for providing support and assistance during the recipe development process.

## Taco Stacker

Meat/Meat Alternative

Recipe HACCP Process: #2 Same Day Service

Ingredients	24 Servings Measure	Directions
Tortillas, whole wheat 6"	48 tortillas	1. Spray a full-size steam table pan with pan release spray.
Turkey taco filling, cooked	1 lb. + 9 oz.	2. Layer 12 whole grain tortilla shells on bottom layer of pan
Salsa, low sodium, canned	2-½ cups	3. Mix 6.25 ounces of ground turkey taco filling, 4 fl. ounces of salsa and 6 ounces of cheese sauce together. Spread mixture over tortillas.
Cheddar Cheese Sauce	1 lb. + 9 oz.	4. Repeat steps 2 and 4 three times for a total of 4 layers.
Cheese, Cheddar, reduced fat, shredded	6-¼ oz.	5. Sprinkle top layer with remaining cheddar cheese and salsa.
Lettuce, iceberg, fresh, cleaned, chopped	3 cups	6. Place in convection oven at 350° F. for 20 minutes. Bake to reach an internal temperature of 165° F. (CCP)
Salsa, low sodium, canned	6 cups	7. Remove and cut into 24 squares.
Sour cream	6 cups	8. Garnish with shredded lettuce.
		9. Hold at 135° F. (CCP)
		10. Offer 2 oz. salsa and sour cream as condiments.

### Notes:

Serving:	Yield:	Volume:
Meets 2 oz. meat/meat alternates and 2 grain servings.	24 servings	

Nutrients Per Serving					
Calories	327 kcal	Saturated Fat	6.37 g	Iron	2.47 mg
Protein	17.44 g	Cholesterol	38.65 mg	Calcium	363.96 mg
Carbohydrates	35.43 g	Vitamin A	424.55 IU	Sodium	854.67 mg
Total Fat	13.32 g	Vitamin C	1.24 mg	Dietary Fiber	4.59 g