



Beef Crumble Street Taco with Chipotle Sauce

Street taco style with beef crumble topped with cilantro, onion, chipotle sauce.

Servings: 10 taco servings (2 tortillas=1 per serving)

Ingredients	Amount	Amount
AdvancePierre Foods Fully Cooked Beef Crumble #320410-20	26 oz.	3 ¼ C
Chopped Onion	3 oz.	3/8 C.
Chopped Cilantro	1.5 oz.	¼ C.
Nonfat Greek Yogurt	3.5 oz.	½ C.
Chipotle in Adobo Sauce	0.10 oz.	1 tsp.
Whole Grain Tortillas (4.5")		20 ea.

DIRECTIONS:

1. Thaw beef crumbles overnight in refrigerator.
2. Place a small amount of water in a pan. Place thawed product in 5 lb. bag in pan and put in steamer and heat for 20-25 minutes or until temperature reaches 165°F.
3. CCP: Hold for hot service at 145° F or higher.
4. Place onion and cilantro in a bowl. Mix and combine well. Set aside for service.
5. To make the chipotle yogurt sauce, puree the yogurt and chipotle in adobo sauce together. Place in squeeze bottle for service.
6. Place two tortillas on serving piece. Using a #8 scoop (approx. 2.5 oz.), divide one scoop of Beef Crumbles between two tortillas for each serving.
7. Top each with 1 tsp Onion-Cilantro mix and 1 tsp Chipotle Yogurt Sauce.

AdvancePierre® PRODUCTS USED:

#320410-20, AdvancePierre Foods Fully Cooked Beef Crumble

SKU Number: 320410-20

CN Portion	2.03 oz.
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M/MA (oz)	2.00
Grain (oz)	0.00
Vegetable (oz)	0.00
Calories	110
Total Fat (g)	7.00
Saturated Fat (g)	3.00
Sodium (mg)	120
Carbs (g)	0
Protein (g)	10

