

Ultimate Hash Brown Breakfast Taco



Dallas Independent School District

Ingredients	Weight	Measure	Directions
Eggs, Liquid, Thawed	5 lbs		<ol style="list-style-type: none"> 1. Thaw liquid eggs in the refrigerator. CCP: Hold at 41 °F or below. 2. Spray full size sheet pan with pan release. 3. Place 5 lbs. of frozen potato rounds on each prepared pan. 4. Bake potato rounds according to manufacturer's instructions. CCP: Cook to a minimum internal temperature of 135 °F. 5. Transfer cooked potato rounds to 2-inch steamtable pan and hold for service. CCP: Hold and serve at 135 °F or above. 6. Rinse peppers under running water. Dice into ¼ inch cubes. Hold refrigerated until ready to use. 7. Spray 2-inch full size steamtable pan with pan release. 8. Pour eggs into prepared pan and add bell pepper, parsley, black pepper, cayenne pepper, and granulated garlic. Stir to combine ingredients. 9. Cover with foil and bake for 15 minutes at 350 °F. Remove from oven and break eggs into bite sized pieces. Return to oven and cook until a minimum of 165 °F. Hold for service. CCP: Cook to a minimum internal temperature of 165 °F or above. CCP: Hold and serve at 135 °F or above. 10. For service: Place 2 flour tortillas on tray or other serving container. 11. Using a 1 oz spoodle or no 30 disher, place 1 oz egg into each tortilla for a 2 oz serving. 12. Top each tortilla with 1/4 c of potato rounds using 2 oz spoodle. 13. As an option, place 2 oz egg using no. 16 disher into 8 inch tortilla and top with ½ c potato rounds using 4 oz spoodle. CCP: Hold and serve at 135 °F or above. 14. Serve with ¼ c salsa.
Potato Rounds, Frozen	7 lbs		
Pepper, Red Bell, Diced, EP	2.5 oz	1/2 c	
Spice, Parsley, Dried		2 tsp	
Spice, Black Pepper, Ground		1 tsp	
Spice, Cayenne Pepper, Ground		½ tsp	
Spice, Garlic, Granulated		¼ tsp	
Tortilla, Flour, 6"		90 each	
Salsa, Reduced Sodium		2 qt 3 ¼ c	

Serving Size	1 Serving Provides	Yield
Two 6-inch tacos	2 Meat/Meat Alternate; 2 oz eq Grain (WGR); ½ c Starchy Vegetable; ¼ c Red/Orange Vegetable	45

Nutrients Per Serving		
Calories 362	Saturated Fat 2.57 g	Iron 3.24 mg
Protein 13 g	Cholesterol 187 mg	Calcium 159 mg
Carbohydrate 46 g	Vitamin A 840 IU	Sodium 550 mg
Total Fat 13 g	Vitamin C 14 mg	Dietary Fiber 5 g