

# J.T.M.<sup>®</sup>

## Taco & Burrito Fillings

### simple solutions guide

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# Let's Taco About It...

Our taco and burrito fillings make it simple to serve up student favorites like nachos and burritos.

This presentation is designed to help you take taco from the cafeteria to the classroom and beyond.

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# Let's Taco About It...

Today's presentation includes:

- General heating procedures
- Step-by-step guide for two of our favorite recipes
- Portioning tips for serving portable meals



# General Pack Info

- Packed in 5 lb. boilable/steamable bags. 6 bags per case.
- Bags can be heated from frozen or thawed state.
- To thaw place unopened bags under refrigeration for 24 to 48 hours.
- Thawed, unopened bags have a 14-day refrigerated shelf life



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# Heating Instructions

## Steamer Method

Bags can also be heated in boiling water on the stove top or in kettles.

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1

Place unopened bags in a perforated, full-size pan.



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2

Place plan into steamer.

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3

Heat for approximately  
30-45 minutes.

*Your cook time may vary according to  
quantity of product being heated.*



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4

Check for an  
internal temp. of 135°F.

(Serv Safe Standard - 135°F for 15 seconds).

To check the temperature of the product, gently fold over the bag with a thermometer in the fold or place two unopened bags on top of each other with a thermometer between them.

**DO NOT PUNCTURE THE BAGS!**

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5

Hold HOT at 135°F or above  
(Serv Safe Standard) until  
ready to assemble recipe.

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# Recipe Ideas

Make-Ahead Burritos

Make-Ahead Taco Salads

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# Make-Ahead Burritos

## Service Models:

- Classroom
- Traditional
- Grab 'n Go
- Take Home

## Variations:

- Burrito Bowls
- Open-Face Burritos
- Breakfast Burritos



# Make-Ahead Burritos Step-by-Step Assembly

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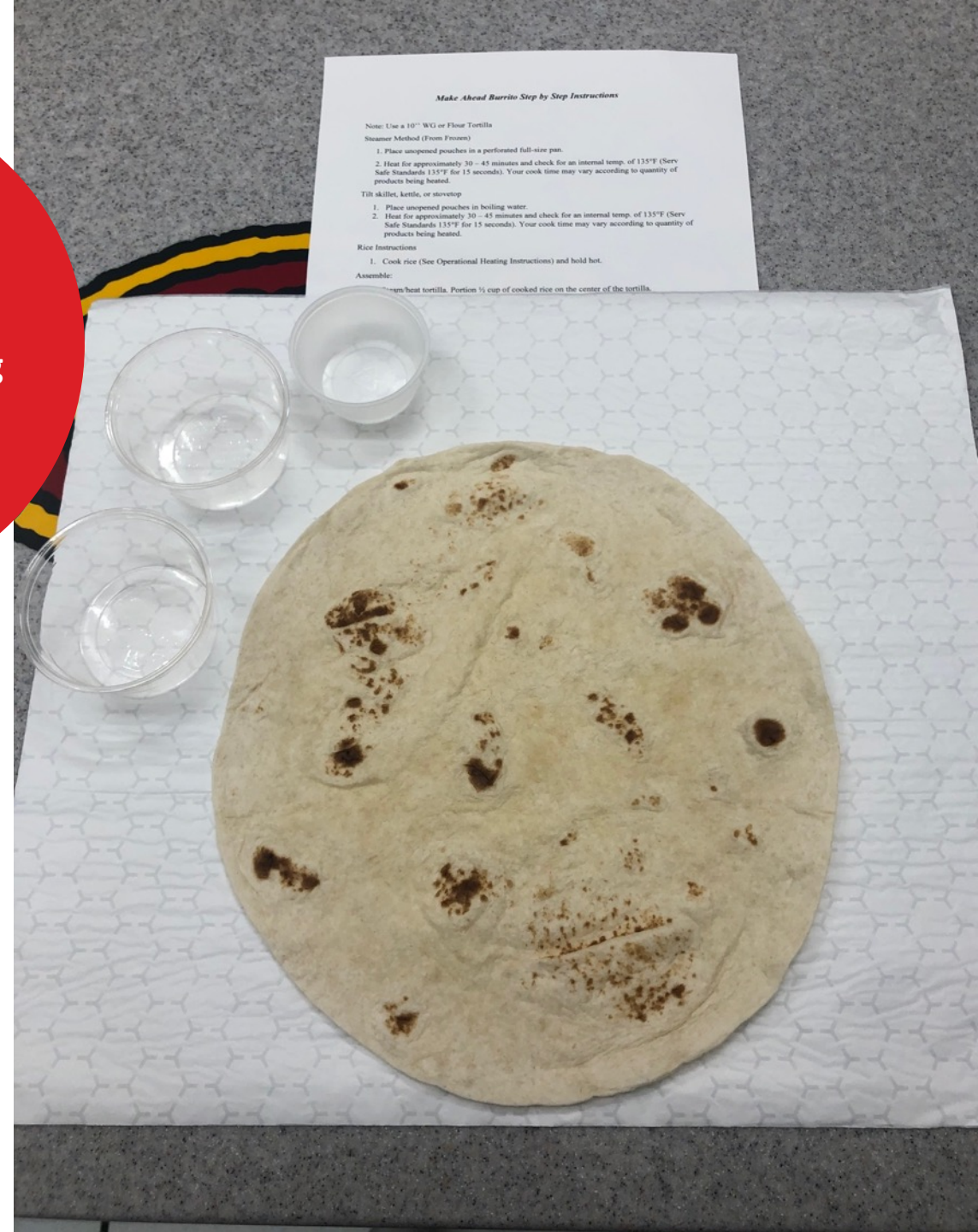
2.5 M/MA + 2 Grain

# Mise en Place:

- Recipe
- Foil Wrap
- 10" Tortillas
- Soufflé Cups:  
Portioning & Condiments

Mise en Place  
is a French term for  
“everything” in its  
place.

**TIP:** Have everything  
you need ready  
before you begin  
assembling  
the meals.





1

Place tortilla in  
center of foil wrap.



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2

Portion out a  
½ cup (#8 scoop)  
of cooked rice.

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3

Place rice down the center of the tortilla.

Adding rice helps to absorb moisture & keeps the tortillas from getting soggy.





4

Portion out 3.17 oz.  
(by weight), #10 scoop  
or 3/8 cup of taco filling.

*Recipe build is based on 5250 Beef Taco  
Filling. Please see our scoop guide for  
portion sizes of other J.T.M. Taco Fillings.*

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5

Portion taco filling  
over top of rice.

For a meatless  
option sub out the  
Taco Filling for  
Three Bean Chili or  
Black Beans



6

Using gloved hand,  
portion out a ½ oz.  
of shredded cheese.

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7

Sprinkle ½ oz. of shredded cheese over taco filling.

**TIP:**  
Keep all fillings away from the edges of the tortilla to make rolling the burrito easier.



8

Using gloved hands, fold both ends of the tortilla towards the center.



9

Fold one side of tortilla  
over the fillings.



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10

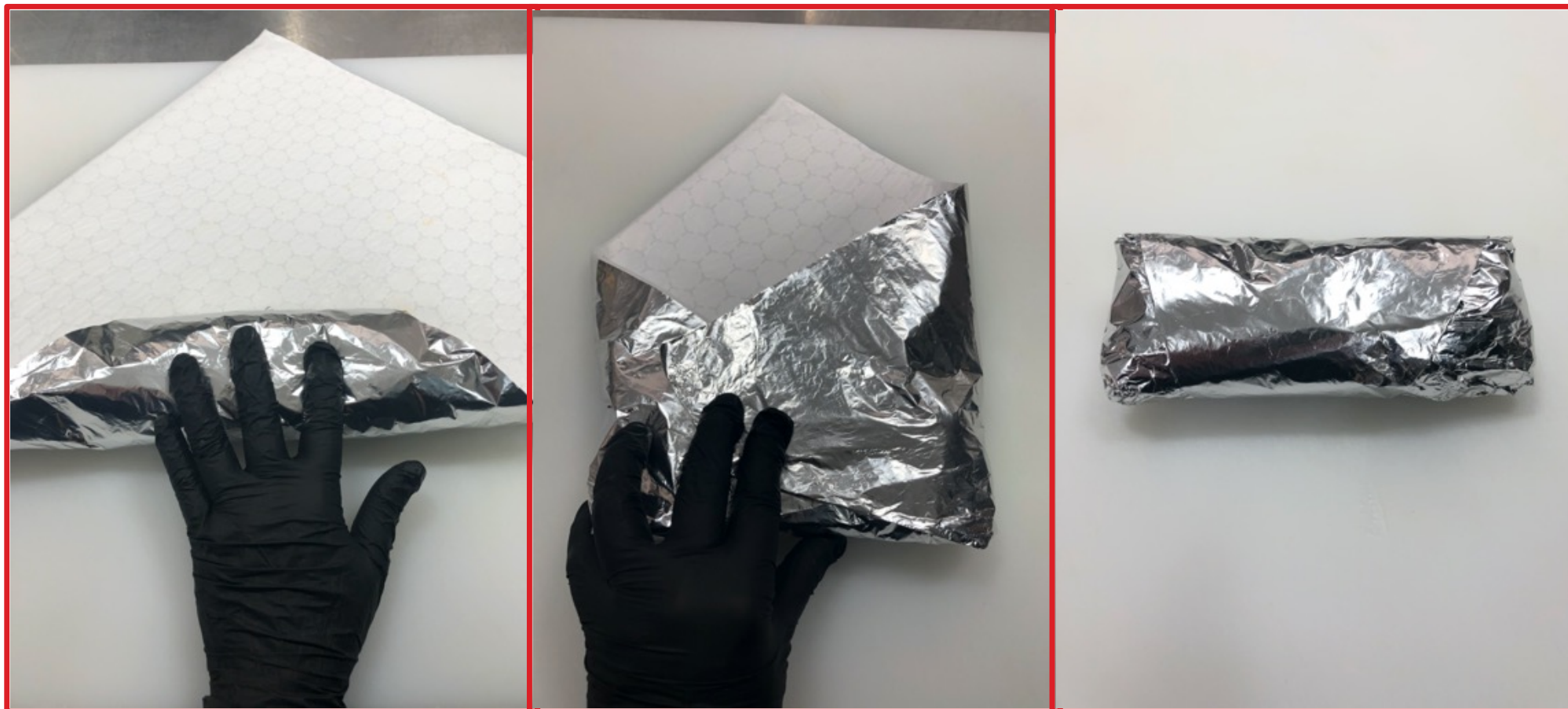
Roll towards opposite side to complete burrito.

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11

Wrap burrito in foil and store in cooler for next day's meal service or in freezer for later use.



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# Also great as a burrito bowl!



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# Make-Ahead Taco Salad Overview

## Service Models:

- Classroom
- Traditional
- Grab 'n Go
- Take Home

## Variations:

- Nachos
- Walking Tacos



# Taco Salad Step-by-Step Assembly

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2.5 M/MA • 1 Grain •  
1.25 c. Veg.

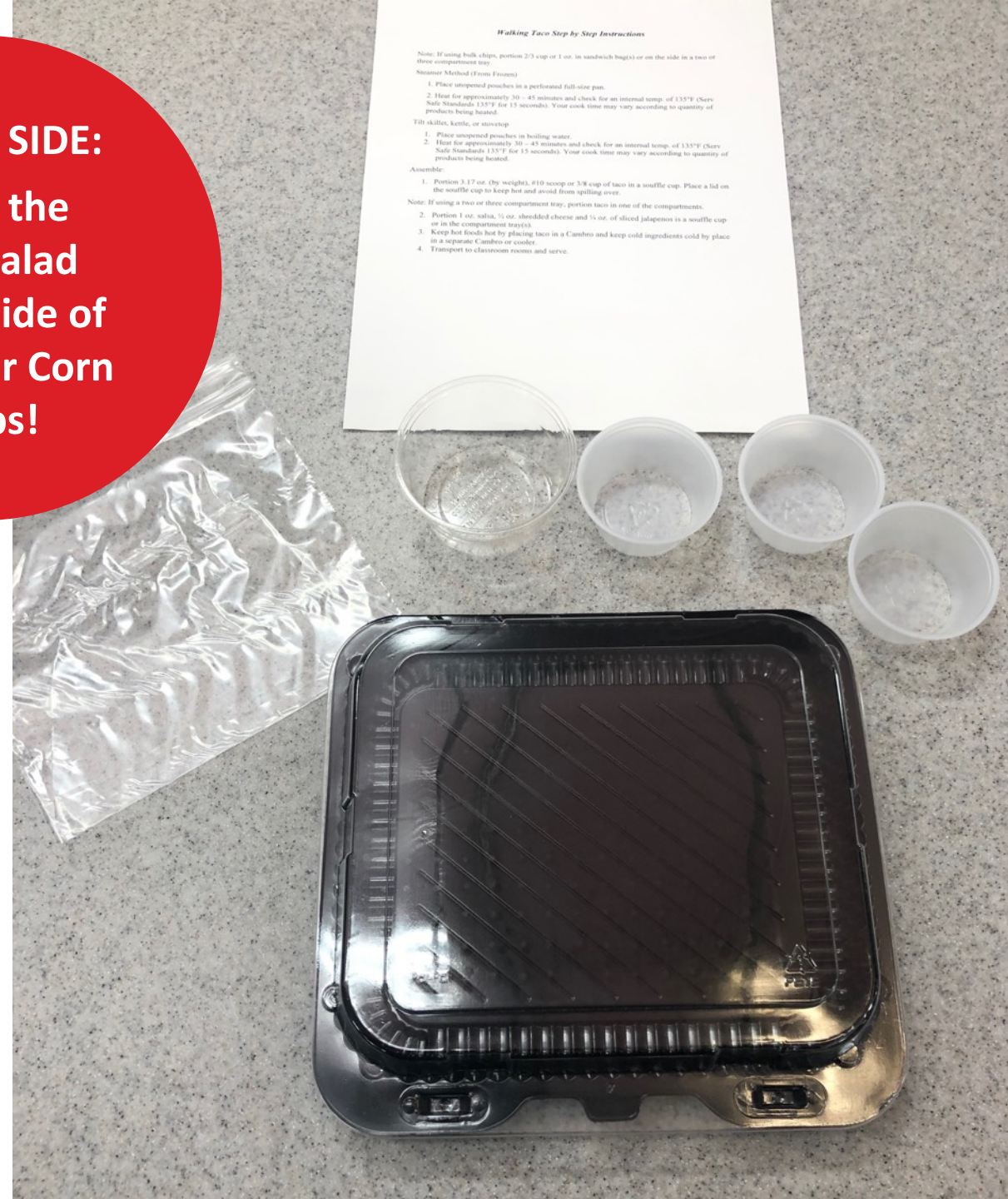


# Mise en Place:

- Recipe
- Soufflé Cups:  
Protein & Toppings
- Clamshell Container:  
Shredded Lettuce
- Plastic Bag (optional):  
Chips

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**SIMPLE SIDE:**  
Serve the  
Taco Salad  
with a side of  
Nacho or Corn  
Chips!





1

Portion out 3.17 oz, (by weight), #10 scoop or 3/8 cup of taco filling into 4 oz. soufflé cups.

*Recipe build is based on 5250 Beef Taco Filling. Please see our scoop guide for portion sizes of other J.T.M. taco fillings.*

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2

Place lids on the  
cups of taco filling.



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3

Portion 2 oz. of salsa  
into 2 oz. soufflé cups.

Tomatoes in  
Season?

Swap out  
traditional Salsa  
for scratch-made  
Pico de Gallo!

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4

Place lids on the  
cups of salsa.



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5

Using gloved hand,  
portion 1/2 oz. of  
shredded cheese into  
2 oz. soufflé cups.

1/2 oz. is  
approximately  
1 Tablespoon.





6

Place lids on the cups  
of shredded cheese.



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6

Portion approximately  
 $\frac{1}{2}$  oz. of jalapeño slices  
into 2 oz. souffle cups.

$\frac{1}{2}$  oz. is about  
5 jalapeño  
slices



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7

Place lids on the  
cups of jalapeños.



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8

Using gloved hands, portion (2) 1 cup portions, 2 cups total, of shredded lettuce into container.



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9

Place one serving of taco, salsa, cheese and jalapeños into corners of container.

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10

Finish assembling all salads and close the container lids.

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11

Store salads in cooler  
for service the next day.



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12

*Optional:*

Using gloved hands,  
portion, by weight, 28  
grams (1 oz. equiv.) of  
nacho chips into  
resealable plastic bag.



# Transporting Meal Tips

- On the day of service, stack meals onto trays for transporting to classroom or feeding location.
- Load trays onto rolling racks or cambros and transport to the classrooms or feeding locations.



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