



Let's Create Great Dishes Together!™



Carne Street Tacos

JTM Products:

- [Salsa Verde \(5719CE\)](#)
- [Sous Vide Ckd Diced Beef \(CP5887\)](#)

Instructions:

1. Heat JTM Sous Vide Diced Beef in a full sized pan topped with water. Cover pan and place in a 350°F oven and cook for 1 hr. to tenderize meat.
2. Thaw JTM Salsa Verde under refrigeration before serving.
3. Combine lime juice with salsa verde, then combine with chopped onions and cilantro.
4. Portion 2.98 oz. (by weight) of JTM Sous Vide Diced Beef on each tortilla (serve two each), top with 1.0 oz. of salsa verde, and garnish with 1.0 oz. of chopped onion and cilantro blend.

Recipe yields 40 servings.

*One serving provides 2.0 oz. M/MA + 3.0 oz. Grain Equivalent + 1/4 cup Other vegetable.

Ingredients:	Quantity:
8" USDA WG Flour Tortilla (110394)	80 each
Cilantro (1/2 Bunch Chopped)	1 bunch
JTM Salsa Verde	5.0 lbs.
JTM Sous Vide Diced Beef	5.0 lbs.
Lime Juice	8.0 oz.
Onion, Raw (Chopped)	1.75 lbs.

Prep Time: 45 min. Yields: 40



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Nutrition Facts

Serving Size (221g)
Servings Per Container

Amount Per Serving

Calories 370 **Calories from Fat 110**

*% Daily Value**

Total Fat 12g	18%
Saturated Fat 5g	25%
Trans Fat 0g	
Cholesterol 40mg	13%
Sodium 600mg	25%
Total Carbohydrate 45g	15%
Dietary Fiber 9g	36%
Sugars 5g	

Protein 21g

Vitamin A 4% • **Vitamin C** 10%

Calcium 20% • **Iron** 25%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

Calories: 2,000 2,500

Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:

Fat 9 • Carbohydrate 4 • Protein 4

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Nutritional information is based on calculations from various databases. The information is believed to be accurate, but does not constitute a guarantee.