



Do more with J.T.M.'s Taco Fillings...

Taco Transformation

Looking to do more with less? Now you can serve more than tacos, burritos, and nachos with J.T.M.'s Taco Fillings! Start with one of our taco fillings (beef, turkey, pork or PlantBorn), and with just a few simple ingredients you can transform your taco into a variety of popular recipes.



Chili with Beans

- 5 lb (1 bag) J.T.M. Taco Filling
- 1 lb + 14 oz. Red Kidney Beans, Low sodium, Canned
- 1 lb + 14 oz. Tomatoes, Crushed, Canned
- 2 lbs + 8 oz. Tomato Sauce, Low sodium, Canned
- 1 TBSP Chili Powder
- 1 TBSP Cumin, Ground



Sloppy Joe

- 5 lb (1 bag) J.T.M. Taco Filling
- 1 lb Onions, Chopped
- 1 lb Green Pepper, Chopped
- 1 lb Red Pepper, Chopped
- 1 lb Low-Sodium Ketchup
- 12 oz. Low-Sodium BBQ sauce



Spaghetti Sauce

- 5 lb (1 bag) J.T.M. Taco Filling
- 5 lbs J.T.M. Marinara Sauce or Low-Sodium Tomato Sauce
- 2 TBSP Garlic Powder
- 1 TBSP Onion Powder
- 1/4 Cup Italian Seasoning



Asian Fusion

- 5 lb (1 bag) J.T.M. Taco Filling
- 20 oz. J.T.M. General Tso's, Korean BBQ or Sweet Thai Chili
- 2 TSP Ginger
- 8 lbs. Cooked Rice Noodles or Lo-Mein
- 2 cups Scallions, Diced



Mediterranean Style

- 5 lb (1 bag) J.T.M. Taco Filling
- 1.5 TBSP Oregano
- 1.5 TBSP Garlic Powder
- 1.5 TBSP Onion Powder
- 32 WGR Pitas

**Serve with Tzatziki Sauce*

To get these recipes and more, visit: www.jtmfoodgroup.com/k-12

