Taco & Burrito Fillings
simple solutions guide

LET'S CREATE GREAT DISHES TOGETHER.

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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.
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
Heating Instructions

Steamer Method

Bags can also be heated in boiling water on the stove top or in kettles.
Place unopened bags in a perforated, full-size pan.
2

Place plan into steamer.
3

Heat for approximately 30-45 minutes.

Your cook time may vary according to quantity of product being heated.
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!
Hold HOT at 135°F or above (Serv Safe Standard) until ready to assemble recipe.
Recipe Ideas

Make-Ahead Burritos
Make-Ahead Taco Salads
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

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.
Place tortilla in center of foil wrap.
2

Portion out a ½ cup (#8 scoop) of cooked rice.
3

Place rice down the center of the tortilla.

Adding rice helps to absorb moisture & keeps the tortillas from getting soggy.
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.
Portion taco filling over top of rice.

For a meatless option sub out the Taco Filling for Three Bean Chili or Black Beans.
Using gloved hand, portion out a ½ oz. of shredded cheese.
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.
Using gloved hands, fold both ends of the tortilla towards the center.
Fold one side of tortilla over the fillings.
Roll towards opposite side to complete burrito.
Wrap burrito in foil and store in cooler for next day’s meal service or in freezer for later use.
Also great as a burrito bowl!
Make-Ahead Taco Salad Overview

Service Models:
- Classroom
- Traditional
- Grab ‘n Go
- Take Home

Variations:
- Nachos
- Walking Tacos
Taco Salad
Step-by-Step Assembly

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

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

LET'S CREATE GREAT DISHES TOGETHER®
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.
2

Place lids on the cups of taco filling.
3

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

Tomatoes in Season?
Swap out traditional Salsa for scratch-made Pico de Gallo!
4

Place lids on the cups of salsa.
5

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

½ oz. is approximately 1 Tablespoon.
Place lids on the cups of shredded cheese.
Portion approximately ½ oz. of jalapeño slices into 2 oz. souffle cups.

½ oz. is about 5 jalapeño slices
Place lids on the cups of jalapeños.
Using gloved hands, portion (2) 1 cup portions, 2 cups total, of shredded lettuce into container.
8

Place one serving of taco, salsa, cheese and jalapeños into corners of container.
Finish assembling all salads and close the container lids.
Store salads in cooler for service the next day.
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.
Visit us at jtmfoodgroup.com/k-12 for additional resources, recipes & videos.

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