



Total Time
20 MIN.

Serving & Size
1 PIECE



Difficulty
EASY

Yields
50

Campbell's® Healthy Request® Condensed Tomato Soup and Pace® Mild Chunky Salsa combine with whole wheat tortillas, peppers, tomatoes, onion, ground beef and Cheddar cheese for this healthier-for-you taco bake. Stacked with flavor, this entree is perfect for any restaurant or College/University!

Nutrition Facts	
Serving Size	1 PIECE
Amount Per Serving	
Calories 321	
	% Daily Value
Total Fat 14.4g	22%
Saturated Fat 5.9g	30%
Cholesterol 46mg	15%
Sodium 783mg	33%
Total Carbohydrate 29.3g	10%
Dietary Fiber 4.5g	18%
Protein 19g	38%
Vitamin A 7%	Vitamin C 12%
Calcium 19%	Iron 8%

INGREDIENTS **WEIGHT** **MEASURE**

canola oil		1	tblsp.
green pepper, diced	8 oz.	1 1/2	cups
 Campbell's® Healthy Request® Condensed Tomato Soup , 50 oz ea	150 oz.	2	cans
 Pace® Chunky Salsa- Mild	70 oz.	8 1/2	cups
no salt added diced tomatoes	25 oz.	3 1/8	cups
granulated garlic		1	tblsp.
minced onion, dehydrated		1/4	cups
85% lean ground beef, raw, frozen, thawed	94 oz.		
whole wheat flour tortilla, 1.5 oz each, cut in half	60 oz.	40	ea.
reduced fat Cheddar cheese, shredded	2 lb.	2	qt.

 **TIP**

Frozen precooked beef crumbles (thawed) may be substituted for raw ground beef. Thaw under refrigeration. For 50 portions, use 4 lb + 11 oz. For 100 portions, use 9 lb + 6 oz. Skip step 2.

Meal Contributions: Meat Alternate- 2 oz; Grain- 1 oz; Vegetable- 1/2 cup TOTAL (1/2 cup red/orange).



INSTRUCTIONS

1. Cook the peppers:• Place the oil in a skillet.• Sauté the peppers over medium heat until they are soft.
2. Make the sauce:• Combine the condensed soup, *Pace*® Chunky Salsa, tomatoes, peppers, garlic, and onions.• Mix well to evenly distribute all ingredients.• Set aside.
3. Cook the meat:• Brown the ground beef.• Drain.• Continue immediately.
4. Assemble: □ Lightly coat steam table pans (12 □ x 20 □ x 2 ½ □) with nonstick cooking spray. For 50 portions, use 2 pans. For 100 portions, use 4 pans. □ Bottom layer: Add 16 tortilla halves in the bottom of the pan. Distribute 1 lb 3 oz (3 ½ cups) of meat on top of the tortillas. Spread 1 lb 3 oz (2 cups) sauce over the meat. Sprinkle 6 oz (1 ½ cups) of shredded cheese over the sauce. □ Middle layer: Place 12 tortilla halves on top of the sauce. Distribute 1 lb 3 oz (3 ½ cups) meat on top of the tortillas. Spread 1 lb 3 oz (2 cups) sauce over the meat. Sprinkle 6 oz (1 ½ cups) of shredded cheese over the sauce. □ Top layer: Place 12 tortilla halves on top of the sauce. Divide the remaining meat on top of the tortillas. Divide the remaining sauce over the meat. Sprinkle 4 oz (1 cup) of shredded cheese evenly over the sauce. □ Tightly cover pans.5. Bake: □ Conventional oven: 350°F for 30 minutes □ Convection oven: 325 °F for 20 minutes □ CCP: Heat to 165°F for at least 15 seconds. □ Hold for hot service at 140°F or above.6. Cut and Serve: □ Let pans rest for 5 minutes before portioning. □ Cut each pan 5 x 5 (25 pieces per pan). □ Portion size = 1 piece (1/25 pan).