



Total Time
25 MIN.

Serving & Size
1 SERVING (1 TOPPED TORTILLA)

Difficulty
EASY

Yields
50

Fun and festive taco salad made with with Campbell's® Healthy Request® Condensed Tomato Soup, Pace® Picante Sauce and Mission® Yellow Corn Tortillas. Perfect for adding excitement to any K-12 menu.

Nutrition Facts	
Serving Size	1 SERVING (1 TOPPED TORTILLA)
Amount Per Serving	
Calories 260	
% Daily Value	
Total Fat 5.9g	9%
Saturated Fat 1.7g	9%
Cholesterol 51mg	17%
Sodium 530mg	22%
Total Carbohydrate 30g	10%
Dietary Fiber 4.8g	19%
Protein 20.8g	42%
Vitamin A 27%	Vitamin C 7%
Calcium 16%	Iron 12%

INGREDIENTS

WEIGHT

MEASURE

Mission® Yellow Corn Tortilla, 6-inch 100 ea.



Campbell's® Healthy Request® Condensed Tomato Soup, 50 oz ea

1 cans

Pace® Picante Sauce- Medium		6 1/4 cups
romaine lettuce, shredded	83 oz.	50 cups
low sodium black beans, canned, rinsed, drained	53 oz.	6 1/4 cups
frozen whole kernel corn	30 oz.	6 1/4 cups
reduced fat Cheddar cheese, shredded	25 oz.	6 1/4 cups
cooked diced chicken, frozen, thawed	100 oz.	24 cups
Dannon® All Natural Plain Nonfat Yogurt		3 1/8 cups

INSTRUCTIONS

1. Preheat oven at 350°F. Place tortillas flat on sheet pans. Bake for 10-15 minutes, or until crispy. Set aside.
 2. In large bowl, mix soup and picante sauce. Set aside.
 3. To Serve: Place 2 baked tortillas on a plate. Top with 1 cup shredded lettuce. Using a 2 oz ladle, drizzle 1/4 cup tomato/picante mixture on top of lettuce. Top with: 1-#30 scoop (2 tablespoons) black beans; 1-#30 scoop (2 tablespoons) corn; 1-#8 scoop (1/2 cup) diced chicken and 1/2-#30 scoop (1 tablespoon) yogurt. Serve immediately.
- CCP: Hold for cold service at 41°F until needed.