



Let's Create Great Dishes Together!™



## Carne Street Tacos

### JTM Products:

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

### Instructions:

Pre-preparation

1. Thaw JTM Salsa Verde under refrigeration (48-72 hrs) before preparing recipe.

Prepare cilantro-onion relish:

1. Combine lime juice with diced onions and cilantro and blend well. Reserve under refrigeration (less than 40 °F) HACCP Critical Control Point

For best results, thaw Sous Vide Beef in cooler (less than 40°F) for 48-72hrs.

Prepare Carne recipe (shredded beef)

From thawed state (Oven method)

1. Remove contents of bag (meat and juices) and place in a SS pan insert. Evenly break up the Sous Vide Beef to ensure proper mixing. With gloved hands shred sous vide beef into smaller pieces.

2. Add 1/2 (40oz.) of the salsa verde, blend well. Cover pan and place in a 350°F oven for approximately 30-45 minutes (to an internal temp of 165°F for 15 seconds – HACCP Critical Control Point).

3. 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.

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

Recipe yields 40 servings.



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

