



Let's Create Great Dishes Together!™



Carne Street Tacos

JTM Products:

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

Instructions:

1. Heat JTM Sous Vide Diced Beef in a full sized pan topped with water. Cover pan and place in a 350°F oven and cook for 1 hr. to tenderize meat.
2. Thaw JTM Salsa Verde under refrigeration before serving.
3. Combine lime juice with salsa verde, then combine with chopped onions and cilantro.
4. 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.

Recipe yields 40 servings.

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

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



Let's Create Great Dishes Together!™

Nutrition Facts

Serving Size (221g)
Servings Per Container



Amount Per Serving

Calories 370 Calories from Fat 110



% Daily Value*

Total Fat 12g **18%**

 Saturated Fat 5g **25%**

 Trans Fat 0g

Cholesterol 40mg **13%**

Sodium 600mg **25%**

Total Carbohydrate 45g **15%**

 Dietary Fiber 9g **36%**

 Sugars 5g

Protein 21g



Vitamin A 4% • Vitamin C 10%

Calcium 20% • Iron 25%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

		Calories:	2,000	2,500
Total Fat	Less than		65g	80g
Saturated Fat	Less than		20g	25g
Cholesterol	Less than		300mg	300mg
Sodium	Less than		2,400mg	2,400mg
Total Carbohydrate			300g	375g
Dietary Fiber			25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

Carne Street Tacos

Nutritional information is based on calculations from various databases. The information is believed to be accurate, but does not constitute a guarantee.