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## Volcano Taco Salad

Prep Time: 5 Minutes

Cooking Time: 5 Minutes

Serves 12

### Ingredients:

- 12 each 12" Fry-Ready Tortilla (37184)
- 6 lbs. Refried Beans , prepared
- 3 lbs. Ground beef, cooked, season with taco seasoning
- 6 lbs. Seasoned Rice , prepared
- 6 cups Green Leaf Lettuce , chopped
- 3 cups Guacamole , prepared
- 3 cups Pico de Gallo , prepared
- 3 cups Sour Cream
- 6 cups Chipotle Nacho Cheese, see related recipe
- 24 oz. Bacon crumbles, cooked
- 12 oz. Corn Kernels , charred
- 24 oz. Queso Fresco
- 3/4 cup Scallion , sliced

### Directions:

1. Pre-heat fryer to 350°F
2. To prepare one Volcano Taco Salad, using a mold place tortilla in fryer and shape into a salad bowl. Fry until crispy.
3. Layer tortilla bowl with 8 oz. refried beans, 4 oz. seasoned ground beef, 8 oz. rice, ½ cup lettuce, ¼ cup guacamole, ¼ cup pico de gallo, and ¼ cup sour cream.
4. Invert the taco salad, and top with ½ cup of the Chipotle Nacho Cheese, 2 oz. bacon crumbles, 1 oz. corn kernels, 2 oz. queso fresco, and garnishing with 1 tbsp. of scallions.



## Recipes

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## Chipotle Nacho Cheese

Serves 1

### Ingredients:

- 5 1/4 cups Nacho cheese, prepared
- 6 oz. Chipotle in adobo sauce

### Directions:

1. Combine ingredients in a food processor and pulse until uniform.
2. Over low heat and stirring often, heat the Chipotle Nacho Cheese and hold hot for service.