



Recipes

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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, 1/2 cup lettuce, 1/4 cup guacamole, 1/4 cup pico de gallo, and 1/4 cup sour cream.
 4. Invert the taco salad, and top with 1/2 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.
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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.