



Volcano Taco Salad

Prep time: 5 Cook Time: 5 Servings: 12

Regional North American,Entrees,Fry-Ready Tortillas,Casual Dining,Modern Mexican

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
12" Fry-Ready Tortilla	37184		12 Each
Refried Beans		prepared	6 Lbs.
Ground beef, cooked, season with taco seasoning			3 Lbs.
Seasoned Rice		prepared	6 Lbs.
Green Leaf Lettuce		chopped	6 cup
Guacamole		prepared	3 cup
Pico de Gallo		prepared	3 cup
Sour Cream			3 cup
Chipotle Nacho Cheese		See Related Recipe	6 cup
Bacon		crumbles, cooked	24 Oz.
Corn Kernels		charred	12 Oz.
Queso Fresco			24 Oz.
Scallions		sliced	3/4 cup



Instructions

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.



Chipotle Nacho Cheese

Prep time: Cook Time: Servings:

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Nacho Cheese		prepared	5 1/4 cup
Chipotle		in adobo sauce	6 Oz.

Instructions

- 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.

