

Cafeteria Case Recipes

Developed With K12 Needs In Mind!



Taco Chicken Meatball Walking Taco

Servings: 100 | **Serving Size:** 1 Walking Taco
Meal Contribution: 2 M/MA, 1 1/2 GRN, 1/4c VEG (Dark Green), 1/4c VEG (Red/Orange), 1/4c VEG (Legume)

Featured Components

- Zee Kitchen Taco Chicken Meatballs (#626250)

Ingredients

2 1/2 #10 Cans	Black beans, canned, low sodium, drained
5 lb	Romaine lettuce, chopped
12 lb 8 oz	Tomato, diced
100 1 oz bags	Tortilla chips, flavored
5 lb	Cheddar cheese, shredded
4 lb 11 oz	Zee Kitchen Taco Chicken Meatballs (#626250)

Cooking Instructions

- 1) Pre-heat oven to 350°F and wash all produce.
- 2) Spray pans with non-stick cooking spray, and arrange meatballs in a single layer. Bake at 350°F for 20 minutes, or until internal temperature reaches 165°F. Hold hot for service.
- 3) Drain black beans and prepare the lettuce and diced tomato.
- 4) Open flavored tortilla chip bags and pre-assemble with 1/2c romaine, 1/4c tomatoes, 1/4c black beans and 3/4 oz cheddar cheese. Hold for service.
- 5) For service, top each bag with 2 hot meatballs and serve immediately. Enjoy!

*Details, including allergens and special diet needs, can differ based on the ingredients and preparation methods used.
Please refer to your state agency guidance which may have additional requirements.*

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