



CALIFORNIA WALNUT STREET TACOS

HACCP Process Same Day Service

YIELD

100 servings

MEAL COMPONENTS

2 oz eq meat/meat alternate (1 oz eq each from walnuts and cheese), 1 oz eq whole grain-rich grains, 1/8 cup other vegetable

INGREDIENTS

California Walnuts	6 lb + 4 oz
No-Added Salt Southwest Seasoning Mix	1/2 cup
Mozzarella Cheese, Shredded Low-Moisture Part-Skim	6 lb + 4 oz
Cilantro, Fresh, RTU	12 oz
Fresh Onions, Diced, RTU	4 lb
Whole Wheat Tortilla, 6.25 in	100 tortillas

NOTE: Pico de gallo pictured is not included in the ingredients, but could be added as a tasty side.

ALLERGENS: Milk, Tree Nuts, Wheat

DIRECTIONS

(Day of Service)

PRE-PREP

- Clean and sanitize workstation.
- Pull 2 full sheet pans and place at workstation.
- Pull Southwest Seasoning Mix and place at workstation.
- Measure out 1/2 cup no-added salt Southwest Seasoning Mix and place in bowl.
- Pull California walnuts from freezer and place at workstation.
- Measure out walnuts, date stamp and return to freezer.
- Wash hands thoroughly.

COOK

- Toast walnuts in a 350°F convection oven for 5 minutes.

PREP

- Pull toasted walnuts from oven and place immediately in mixing bowl with the Southwest seasoning mix.
- Wash hands and put on gloves.
- Toss walnuts in seasoning mix. Cool for 30 minutes at room temperature.
- Place in food storage container, date stamp and place in cooler.

COOL

- Refrigerate walnuts until they are below 41°F.
- *CCP*: Cool hot cooked food from above 135°F to 70°F or lower within two hours.
- *CCP*: Pre-chill ingredients below 41°F for foods served cold (sandwiches and salads) before combining.

PREP

- Pull 100 3-compartment medium clear clamshells.
- Pull 200 2-oz OVS trays.
- Pull cilantro and diced onions from cooler.
- Wash hands thoroughly and put on gloves.
- Using a #60 disher, place 1 tablespoon of cilantro into 100 2-oz OVS trays.
- Using a #30 disher, place 1/8 cup diced onions into 100 2-oz OVS trays.
- Place cilantro dish in the left corner of the clamshell.
- Place onions in the right corner of the clamshell.
- *CCP*: Never handle ready-to-eat foods with bare hands.
- Pull 100 tortillas from dry storage and place at workstation.
- Pull seasoned walnuts and mozzarella cheese from cooler and place at workstation.
- Wash hands thoroughly and put on gloves.
- In large section of clamshell, place 1 open tortilla.
- Using a 2-oz spoodle, sprinkle 1 oz of mozzarella cheese on the tortilla.
- Using a 2-oz spoodle, sprinkle 1 oz of Southwestern California walnuts down the center. Close lids and date stamp.
- *CCP*: Prepare foods at room temperature in two hours or less.
- *CCP*: Never handle ready-to-eat foods with bare hands.

HOLD

- Place Southwestern California Walnut Street Tacos in cooler until service.
- *CCP*: Hold below 41°F.

SERVE

- Serve one California Walnut Street Taco.
- This cold vegetarian taco is a great addition to your grab-and-go choices. Package with 1 oz of whole grain tortilla chips and pico de gallo or cowboy caviar for a tasty Tex-Mex vegetarian option.



PRODUCTION NOTES

- Purchase 4 lb of fresh diced onion, RTU to yield 100 1/8 cup servings.
- When the walnuts are toasted they release their oils and the seasoning will stick. Do not try and season prior to toasting. This method eliminates the necessity of adding additional oil and fat.
- California walnuts are best kept frozen, and can be used from a frozen state.
- Walnuts are the only nut significantly high in the omega-3 fatty acid alpha-linolenic acid (ALA) (2.5g/oz).

APPROXIMATE NUTRIENTS PER SERVING

CALORIES	375
PROTEIN	15 g
CARB	21 g
TOTAL FAT	26 g
SATURATED FAT	6 g
TRANS FAT	0 g
CHOLESTEROL	15 mg
VITAMIN A	335 IU
VITAMIN C	3 mg
IRON	2 mg
CALCIUM	333 mg
SODIUM	350 mg
FIBER	4 g
SUGARS	3 g



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