

Subject: FW: Plant-Based Recipes Needed

# Cuban Black Bean Street Taco Plate with Cilantro Lime Rice

**ACTIVE**

**GENERAL INFORMATION**

**Recipe #**

1356347

**Category**

Lunch Entree

**Source**

Local

**INGREDIENTS**

| Name   | Quantity                    |
|--|-----------------------------|
| <a href="#">Tortilla, White Corn, 6", Mission, (6/60 ct)</a>                                       | 150 tortilla                |
| <a href="#">Coriander (cilantro) leaves, raw</a>   | 9 oz.                       |
| <a href="#">Onions, raw</a>  | 4 lbs.                      |
| <a href="#">Rice, Cilantro Lime</a>  | 2 gal., 1 qt., 1 ½ c.       |
| <a href="#">Rice, brown, long-grain, raw (Includes foods for USDA's Food Distribution Program)</a> | 8 lbs., 10 oz.              |
| <a href="#">Coriander (cilantro) leaves, raw</a>   | 1 lbs., 8 oz.               |
| <a href="#">Lime juice, raw</a>  | 1 pt., 1 c.                 |
| <a href="#">Salt, table</a>  | 1 tbsp., 1 ½ tsp.           |
| <a href="#">Homemade Salsa</a>   | 75 1/4 cup                  |
| <a href="#">Tomatoes, Diced, in Juice, Canned, Red Gold (6/#10)</a>                                | 1 ⅞ #10 can                 |
| <a href="#">Spices, oregano, dried</a>   | 1 tbsp., 2 ⅞ tsp. ground    |
| <a href="#">Spices, pepper, red or cayenne</a>   | 1 tbsp., 2 ⅞ tsp.           |
| <a href="#">Spices, onion powder</a>   | 2 ¾ tsp.                    |
| <a href="#">Spices, cumin seed</a>   | 1 ⅞ tsp. ground             |
| <a href="#">Garlic, raw</a>  | 1 ⅞ tsp.                    |
| <a href="#">Lime juice, canned or bottled, unsweetened</a>   | 1 tbsp., 2 ⅞ tsp.           |
| <a href="#">Parsley freeze dried herbs, 6/1200g bottle, Litehouse, #13626</a>                      | 1 tsp.                      |
| <a href="#">Onions, dehydrated flakes</a>  | 1 ½ c., 1 tbsp., ½ tsp.     |
| <a href="#">Salt, table</a>  | 1 ⅞ tsp.                    |
| <a href="#">Spices, pepper, black</a>  | ½ tsp. ground               |
| <a href="#">Black Beans, Cuban, 3/4 cup</a>  | 4 gal., 2 qt., 1 pt., 1 c.  |
| <a href="#">Beans, black (turtle), canned dry beans, low-sodium, solids and liquids [100359]</a>   | 10 #10 can                  |
| <b>INACTIVE</b>  |                             |
| <a href="#">Spices, cumin seed</a>   | ¾ c., 1 tbsp., 1 tsp. whole |
| <a href="#">Coriander (cilantro) leaves, raw</a>   | ⅓ c., 1 tbsp., 1 tsp.       |
| <a href="#">Onions, raw</a>  | 1 ⅞ c. chopped              |
| <a href="#">Chiles, Green, Diced, Mild, Canned, Embasa (12/27oz)</a>                               | 1 ⅞ can (27 oz)             |

| Name   | Quantity                |
|--|-------------------------|
| <a href="#">Seasoning, Tajin, Low Sodium, 5 oz (24 ct)</a> | 1/3 c., 1 tbsp., 1 tsp. |
| <a href="#">Garlic, raw</a>                                | 1/3 c., 1 tbsp., 1 tsp. |
| <a href="#">Salt, table</a>                                | 2 1/2 tsp.              |
| <a href="#">Lime juice, raw</a>                            | 3/4 c., 1 tbsp., 1 tsp. |

## PREPARATION INSTRUCTIONS

### HACCP Process: #3 - Complex Food Preparation

Production Kitchen preparation (Elementary and Middle):

1. Prepare the rice according to the sub recipe and cool.
2. Prepare the Cuban Black Beans according to sub recipe and hold cold until assembly.
3. prepare the salsa according to the recipe and cool (a prepared salsa may also be used). Fill 2 ounce souffle cups with salsa according to the number of servings you will prepare. Set aside and chill.
4. Use a robo coupe or food processor to finely dice the onion. Finely chop the cilantro and set aside.
5. Assemble the taco plates:
  - In a two compartment tray, add 1/2 cup scoop of Cilantro Lime Rice to the small compartment.
  - In the large compartment, arrange 2 corn tortillas into a taco shapes. Using a 3/4 cup scoop of Cuban Black Beans, divide it between the two tacos.
  - Top each filled taco with about 1 Tablespoon each of diced onion and cilantro. Seal, chill, and hold. Send salsa cups to sites along with taco plates.
  - To heat: in a 300 degree oven with low fan, heat the taco plates until the beans reach 145 degrees. Serve with salsa on the side.

Site level preparation (High School):

1. Prepare Cilantro Lime Rice according to the sub recipe. Keep warm at 140 degrees until time to assemble.
2. Prepare Cuban Black Beans according to sub recipe and heat in a covered steam pan in the oven until beans reach 145 degrees. Hold warm until assembly.
3. Cup prepared salsa in 2 ounce souffle cup, set aside in the cooler.
4. using a robot coupe or food processor, finely dice the onion. Finely dice the cilantro.
5. Assemble taco plates:
  - In a 2 compartment tray, add 1/2 cup Cilantro Lime Rice to smaller compartment.
  - In the large compartment, arrange 2 tortillas in a taco shapes. Using a 3/4 cup scoop of Cuban Black Beans, divide it between the two tacos.
  - Top each filled taco with 1 Tablespoon each diced onion and cilantro.
  - Seal and keep warm. Serve with salsa cup.