

# El Monterey® Beef Mini Tacos 1.21 oz

Product # 00100

The next big thing in hot-to-go is here! Drive traffic and sales with this delicious, new compact choice! Customers will love the huge flavor in every bite — big or small. The crispy, seasoned shell is filled with savory, taco-seasoned ground beef.

- No condiments needed — ideal for C-stores, foodservice, cafeteria, catering or concessions
- Crafted with a deliciously seasoned shell and taco-seasoned ground beef
- Perfect for a grab-and-go snack or meal
- Serve from a warming display case or warming tray
- Ready in minutes from ovens or the deep fryer
- El Monterey® Mini Tacos stay deliciously crispy for up to 4 hours in a warming unit.
- Case Pack Info: 72 Mini Tacos per case (2 packs of 36, 1.21 oz. each)
- 24 serving sleeves that can hold up to 3 tacos each are provided in every case



<b>BEEF &amp; CHEESE</b>	<b>72</b> PER CASE
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## Ingredients

Water, Enriched wheat flour (enriched with niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), Beef, Stone ground corn masa flour treated with lime, Vegetable oil (soybean and/or, canola and/or, corn oil), Processed cheddar cheese blend (cheddar cheese [cultured milk, salt, enzymes], water, salt, annatto color), Textured soy flour, Spices with paprika and turmeric, Isolated pea product, Salt, Jalapeno peppers (with salt, acetic acid, water, calcium chloride), Chili pepper, Cheese flavor (corn syrup solids, cheddar cheese [milk, cheese culture, salt, enzyme], salt, yeast extract, disodium phosphate, natural flavors, annatto), Granulated onion, Granulated garlic, Wheat gluten, Guar gum. Contains: Wheat, Milk and Soy.

## Nutrition Facts

Serving Size 1 Mini Taco (35g)  
Serving Per Container 72

Amount Per Serving	
<b>Calories</b> 80	Calories from Fat 40
% Daily Value*	
<b>Total Fat</b> 4.5g	<b>7%</b>
Saturated Fat 1g	<b>5%</b>
Trans Fat 0g	
<b>Cholesterol</b> 5mg	<b>2%</b>
<b>Sodium</b> 120mg	<b>5%</b>
<b>Total Carbohydrate</b> 8g	<b>3%</b>
Dietary Fiber 1g	<b>4%</b>
Sugars 0g	
Protein 3g	
Vitamin A	<b>2%</b>
Calcium	<b>2%</b>

\* Percent Daily Values based on a 2,000 Calorie Diet

## Shelf Life

Frozen: 455 days AT OR BELOW 10° F; Refrigerated: 4 days

Case Pack	2/36/1.21 oz.
Net Case WT (lbs)	5.14
Gross Case WT (lbs)	6.25
Case Cube	0.35
Case Dimensions	4x10.38x14.88
Tier and High	10x10
Cases per Pallet	
Sell Unit UPC	
Master Case UPC	100 71007 00100 7

# Cooking Instructions

## Convection Oven

Beef Mini Tacos – Cook 9 Mini Tacos

Frozen: 350°F / 177°C for 12 Minutes

Thawed: 350°F / 177°C for 6 Minutes

Let rest for 1 minute before serving.

Preheat oven to temperature shown.

Place Mini Tacos on a cooking sheet that has been lined with parchment paper.

Cook in preheated oven for the time shown.

Temperature of the filling must exceed 165°F. Use pocket thermometer for accuracy.

CAUTION: PRODUCT MAY BE HOT

## TurboChef Encore 2

Beef Mini Tacos – Cook 4 Mini Tacos

Frozen: 500°F / 260°C for 1 Minute 20 Seconds

Thawed: 500°F / 260°C for 2 Minutes 55 Seconds

TIME%: 100 AIR%: 70 WAV%: 60

Let rest for 1 minute before serving.

Place 4 Mini Tacos in basket lined with parchment paper. Use screen mesh to cover Mini Tacos.

Cook for time shown.

Temperature of the filling must exceed 165°F. Use pocket thermometer for accuracy.

CAUTION: PRODUCT MAY BE HOT

## MerryChef eikon e4s

Beef Mini Tacos – Cook 4 Mini Tacos

Frozen: 475°F / 246°C for 1 Minute 10 Seconds

Thawed: 450°F / 232°C for 2 Minutes 25 Seconds

AIR%: 70 WAV%: 60

Let rest for 1 minute before serving.

Place 4 Mini Tacos in basket lined with parchment paper. Use screen mesh to cover Mini Tacos.

Cook for time shown.

Temperature of the filling must exceed 165°F. Use pocket thermometer for accuracy.

CAUTION: PRODUCT MAY BE HOT

## Deep Fryer

Beef Mini Tacos – Cook 6 Mini Tacos

Frozen: 375°F / 190°C for 3 Minutes

Thawed: 375°F / 190°C for 1 Minutes 30 Seconds

Let rest for 1 minute before serving.

Preheat oil in fryer to temperature shown.

Place frozen Mini Tacos in fry basket.

Place loaded fry basket into preheated oil and use a basket lid to prevent Mini Tacos from floating. Fry for the time shown.

Temperature of the filling must exceed 165°F. Use pocket thermometer for accuracy.

CAUTION: PRODUCT MAY BE HOT

