VULCAN JUST4SCHOOLS

Issue 4 | July 2021

ABCs of SCRATCH COOKING

RECIPE SPOTLIGHT
FOR K-12 SCHOOLS

SPECIAL EDITION | SOUTHWESTERN INSPIRED

featuring J.T.M.® FOOD GROUP

Friends,

As we continue navigating through our constantly changing industry, our priority remains the same—helping you provide high-quality meals to students. While the summer is typically a time to reflect, plan and prepare for the year ahead, this year many are taking a step back to acknowledge that they were able to accomplish great things—despite a global pandemic. You should be proud of your resilience and hard work ensuring that students received quality meals this past school year.

This issue is special to us—as we've partnered with our friends at J.T.M. Food Group to bring you a small collection of Southwestern inspired recipes using their fully prepared scratch ingredients. From nachos to burritos, we're sure you can find a fiesta meal that will make your Taco Tuesday shine.

Enjoy.

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HELPING YOU GROW HEALTHY STUDENTS
VULCAN
Done to perfection.

SNA PATRON

JUST4SCHOOLS

P5 THREE BEAN CHILI BOWL

J.T.M.®
FOOD GROUP

For over 25 years, J.T.M. has been transforming USDA Foods into fully prepared, on-trend menu solutions. They've developed over 120 products specifically formulated to meet the needs of the National School Lunch and Breakfast Programs. Their products provide menu versatility, labor savings and the nutritional benefits that are important to K-12 kitchen operators and students. J.T.M. offers a wide range of products with a variety of different nutritional benefits including reduced sodium, allergen-free, gluten-free, whole grain, and reduced-fat options. And, 95% of their products carry a CN label!

For more information, visit jtmfoodgroup.com/k-12

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Three Bean Macho Nachos

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Grab-N-Go Beef Taco Salad

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Hand Rolled Burritos

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Fiesta Taco Mac

Totchos

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Photo credits: J.T.M. Food Group

HAND ROLLED BURRITOS

INGREDIENTS

5 lbs Signature Beef Taco Filling
J.T.M. #CP5250

1⅛ lbs (2.5 cup) Rice,
brown, long grain, cooked

25 Tortillas (WG)

12.5 oz Cheddar Cheese, shredded

Number of Portions: **25**
Portion Size: **1 cup**

2 ounces equivalent grains + 2.5 ounces M/MA

CCP: Heat to 165°F or higher

CCP: Keep warm in your Vulcan Holding Cabinet at 135°F or higher for hot service.

INSTRUCTIONS

1. Place frozen, sealed Signature Beef Taco Filling in boiling water for 45 minutes (or until temperature reaches 165°F)
   COMBI OVEN: 212°F +100% humidity - 45 minutes
   STEAMER: 45 minutes
2. Steam rice in 12x20 food pan (1 cup rice : 2.5 cup water)
   COMBI OVEN: 212°F + 100% humidity, uncovered - 25 minutes
   CONVECTION OVEN: 350°F, covered - 25 minutes
   COOK & HOLD OVEN: 350°F, covered - 30 minutes
   STANDARD OVEN: 350°F, covered - 30 minutes
   STEAMER: uncovered - 25 minutes
3. Heat or steam tortillas and arrange to assemble
4. Portion #8 scoop (½ cup) cooked rice on the center of tortilla
5. Portion #10 scoop (⅜ cup) taco meat onto rice in the center of the tortilla
6. Sprinkle ½ oz shredded cheddar cheese on taco meat
7. Fold burrito and wrap with foil
8. Place wrapped burritos in a heated holding cabinet (set holding temperature to 180°F)

THREE BEAN CHILI BOWL

INGREDIENTS

5 lbs Premium Three Bean Chili
J.T.M. #5383

1 ⅛ lbs (2.5 cup) Rice,
brown, long grain, cooked

80 oz Chunky Salsa, medium

20 oz Cheddar Cheese, shredded

Optional: 5 oz shredded cheese

Optional: 2.5 oz jalapenos

INSTRUCTIONS

1. Place frozen, sealed Premium Three Bean Chili in boiling water for 45 minutes (or until temperature reaches 165°F)
   COMBI OVEN: 212°F +100% humidity - 45 minutes
   STEAMER: 45 minutes
2. Steam rice in 12x20 food pan (1 cup rice : 2.5 cup water)
   COMBI OVEN: 212°F + 100% humidity, uncovered - 25 minutes
   CONVECTION OVEN: 350°F, covered - 25 minutes
   COOK & HOLD OVEN: 350°F, covered - 30 minutes
   STANDARD OVEN: 350°F, covered - 30 minutes
   STEAMER: uncovered - 25 minutes
3. Portion ½ cup cooked brown rice into serving dish
4. Ladle ½ cup Premium Three Bean Chili over rice
5. Garnish with a #30 (1 oz) scoop of salsa
6. Optional garnish ¼ oz shredded cheese and/or ⅛ oz sliced jalapenos

CCP: Heat to 165°F or higher

CCP: Keep warm in your Vulcan Holding Cabinet at 135°F or higher for hot service.

Number of Portions: **20**
Portion Size: **1 cup**

2 ounces M/MA + 2 ounces Grain Equivalent + ¼ cup F/V

FIESTA TACO MAC

FIESTA TACO MAC

INGREDIENTS

5 lbs Signature Beef Taco Filling
J.T.M. #CP5250

5 lbs Premium Creamy Mac & Cheese (elbow)
J.T.M. #5768

Optional: 20 oz pico de gallo

Optional: 10 oz shredded cheese

Optional: 10 oz sour cream

Tip: Use your Combi Oven or Steamer to prepare these recipes!

INSTRUCTIONS

1. Place frozen, sealed Signature Beef Taco Filling in boiling water for 45 minutes (or until temperature reaches 165°F)
   COMBI OVEN: 212°F +100% humidity - 45 minutes
   STEAMER: 45 minutes
2. Place frozen, sealed Premium Creamy Mac & Cheese in boiling water for 45 minutes (or until temperature reaches 165°F)
   COMBI OVEN: 212°F +100% humidity - 45 minutes
   STEAMER: 45 minutes
3. Pour Signature Beef Taco Filling into 12 x 20 food pan.
   Pour Premium Creamy Mac & Cheese into seperate 12 x 20 food pan. Hold each at 135°F
4. Portion #8 scoop (½ cup) of Premium Creamy Mac & Cheese into serving dish
5. Top with #20 scoop (⅙ cup) of Beef Taco Filling
6. Optional Garnish: Sprinkle 1 oz of pico de gallo, ½ oz of shredded cheese, and ½ oz of sour cream

CCP: Heat to 165°F or higher

CCP: Keep warm in your Vulcan Holding Cabinet at 135°F or higher for hot service.

Number of Portions: **20**
Portion Size: **6.1 oz**

½ ounce equivalent grains + 2 ounces M/MA

TOTCHOS

INGREDIENTS

5 lbs Premium Queso Blanco Sauce
J.T.M. #5718

4 lbs Signature Beef Taco Filling
J.T.M. #CP5250

6 ⅓ lbs Tater Tots, frozen

40 oz Chunky Salsa, medium

Tip: Use your Combi Oven or Steamer to prepare these recipes!

INSTRUCTIONS

1. Place frozen, sealed Premium Queso Blanco Sauce in boiling water for 45 minutes (or until temperature reaches 165°F)
   COMBI OVEN: 212°F +100% humidity - 45 minutes
   STEAMER: 45 minutes

2. Place frozen, sealed Signature Beef Taco Filling in boiling water for 45 minutes (or until temperature reaches 165°F)
   COMBI OVEN: 212°F +100% humidity - 45 minutes
   STEAMER: 45 minutes

Arrange Tater Tots in a single layer on a perforated sheet pan, or a fryer basket and cook until light golden brown.
COMBI OVEN: 425°F +10% humidity - 12 minutes
CONVECTION OVEN: 425°F - 12 minutes

3. Portion 2.52 oz tater tots into serving dish

4. Portion 1.58 oz beef taco filling over tater tots

5. Ladle #16 scoop (¼ cup) of Queso Blanco over beef taco filling or into a portion cup

6. Top taco meat with 2 oz chunky salsa

Number of Portions: **40**
Portion Size: **6.1 oz**

1 cup F/V + 2 ounces M/MA

CCP: Heat to 165°F or higher

CCP: Keep warm in your Vulcan Holding Cabinet at 135°F or higher for hot service.

TOTCHOS

GRAB-N-GO
BEEF TACO SALAD

THREE BEAN
MACHO NACHOS

GRAB-N-GO BEEF TACO SALAD

INGREDIENTS

5 lbs Signature Beef Taco Filling J.T.M. #CP5250

50 oz Tortilla chips (WG)

3 ¼ lbs Lettuce, shredded

12.5 oz Cheddar Cheese, shredded

50 oz Chunky Salsa, medium

Tip: Use your Combi Oven or Steamer to prepare these recipes!

INSTRUCTIONS

1. Place frozen, sealed Signature Beef Taco Filling in boiling water for 45 minutes (or until temperature reaches 165°F)
   COMBI OVEN: 212°F +100% humidity - 45 minutes
   STEAMER: 45 minutes
2. Portion 2 oz of tortilla chips in a bowl or platter
3. Sprinkle 1 oz of lettuce shredded over tortilla chips or portion into portion cup
4. Portion #10 scoop (⅜ cup) of taco meat over lettuce or into portion cup
5. Top taco with ½ oz shredded cheese and 2 oz salsa or portion into portion cup.

Number of Portions: **25** | Portion Size: **8.62 oz**

1 ounce equivalent grains + .5 cup F/V + 2.5 ounces M/MA

THREE BEAN MACHO NACHOS

INGREDIENTS

5 lbs Premium Queso Blanco Sauce J.T.M. #5718

10 lbs Premium Three Bean Chili J.T.M. #5383

40 oz Chunky Salsa, medium

20 oz Cheddar Cheese, shredded

50 oz Tortilla chips (WG)

Optional: 5 oz shredded lettuce

Optional: 2.5 oz jalapenos

CCP: Heat to 165°F or higher

CCP: Keep warm in your Vulcan Holding Cabinet at 135°F or higher for hot service.

INSTRUCTIONS

1. Place frozen, sealed Premium Queso Blanco Sauce in boiling water for 45 minutes (or until temperature reaches 165°F)
   COMBI OVEN: 212°F +100% humidity - 45 minutes
   STEAMER: 45 minutes
2. Place frozen, sealed Premium Three Bean Chili in boiling water for 45 minutes (or until temperature reaches 165°F)
   COMBI OVEN: 212°F +100% humidity - 45 minutes
   STEAMER: 45 minutes
3. Portion 2 oz tortilla chips into serving dish
4. Ladle 2 oz Premium Queso Blanco Sauce over tortilla chips
5. Ladle 4 oz Premium Three Bean Chili over queso
6. Garnish with #30 (1 oz) scoop of salsa
7. Optional garnish ¼ oz shredded lettuce and/or ⅛ oz sliced jalapenos

Number of Portions: **20** | Portion Size: **1 cup**

2 ounces M/MA + 2 ounces Grain Equivalent + ¼ cup F/V

KITCHEN CONVERSIONS

1 GALLON
4 QUARTS
8 PINTS
16 CUPS
128 OUNCES

1 QUART
2 PINTS
4 CUPS
32 OUNCES

1 PINT
2 CUPS
16 OUNCES

1 CUP
16 TBSP
8 OUNCES

1/2 CUP
8 TBSP
4 OUNCES

1/4 CUP
4 TBSP
2 OUNCES

1 OUNCE
2 TBSP

1 TBLSP
3 TSP
1/2 OUNCE

1 TSP
⅓ TBLSP

1 CUP BUTTER
2 STICKS = 8 OUNCES
= 230 GRAMS = 8 TBSP

VH775 (07/21)

VULCAN JUST4SCHOOLS

vulcanequipment.com
1.800.814.2028

Scan for recipe
& nutritional info