

# ABCs OF SCRATCH COOKING

RECIPE SPOTLIGHT  
FOR K-12 SCHOOLS

SPECIAL EDITION | *SOUTHWESTERN INSPIRED*

featuring **J.T.M.**<sup>®</sup>  
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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JUST4SCHOOLS



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THREE BEAN  
CHILI BOWL



**J.T.M.**<sup>®</sup>  
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](http://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



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TOTCHOS



## HAND ROLLED BURRITOS

### INGREDIENTS

5 lbs Signature Beef Taco Filling  
[J.T.M. #CP5250](#)

1½ 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*

### 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 (¾ 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)



**CCP: Heat to 165°F or higher**

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



## THREE BEAN CHILI BOWL

### INGREDIENTS

5 lbs Premium Three Bean Chili  
[J.T.M. #5383](#)

1 ½ 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 separate 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 (⅓ 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 ½ 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.**





TOSTITOS

A grab-and-go beef taco salad in a white bowl. It features a bed of green lettuce topped with ground beef, shredded yellow cheese, and a small white cup of tomato sauce. Several tortilla chips are arranged around the bowl. The background is dark with colorful Mexican-style paper banners.

GRAB-N-GO  
BEEF TACO SALAD

A black bowl filled with three bean macho nachos. The nachos consist of tortilla chips, three types of beans, melted white cheese, and fresh green cilantro leaves. A generous amount of shredded yellow cheese is piled on top.

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 (⅔ 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

