

## Ground Beef Nachos USDA

Crunchy, savory, and cheesy, these beefy nachos are a favorite. This is a fun dish with classic spices such as chili powder and paprika. You can add the optional green chili peppers for a little extra kick!

**Components:** Grains ([https://healthyschoolrecipes.com/meal\\_component/grains/](https://healthyschoolrecipes.com/meal_component/grains/)),  
Meat/Meat Alternate ([https://healthyschoolrecipes.com/meal\\_component/meat/](https://healthyschoolrecipes.com/meal_component/meat/))

**Source:** USDA Standardized Recipes (<https://healthyschoolrecipes.com/source/usda-standardized-recipes/>)

**Date Published:** February 10, 2019

**Recipe ID:** 4510 (<https://healthyschoolrecipes.com/recipes/ground-beef-nachos-usda/>)

Source Information:

<https://www.fns.usda.gov/usda-standardized-recipe>  
(<https://www.fns.usda.gov/usda-standardized-recipe>)

 **Servings:** 50



### Ingredients

Beef, ground, raw (4 pounds, 8 ounces)	4.5 pounds
Chili powder	2 tablespoons
Cumin, ground (1 tablespoon, 1½ teaspoons)	1.5 tablespoons
Paprika	1½ teaspoons
Onion powder	1½ teaspoons



Instant nonfat dry milk, reconstituted	1 quart
Cheese blend of American and skim milk cheeses, shredded (3 pounds, 2 ounces)	3½ pounds
Green chili peppers, fresh, chopped (optional)	2 ounces
Taco shell, enriched, pieces (2 pounds, 13 ounces)	2.81 pounds


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## Instructions

1. Brown ground beef. Drain. Continue immediately.
2. Add seasonings and mix.
3. Add milk to ground beef mixture. Stir frequently over medium heat. When simmering add cheese. Stir frequently over medium heat, approximately 15 minutes.
4. Add green chili peppers (optional) and stir to combine.
5. To maintain best consistency, serve immediately or hold hot. Portion with No. 16 scoop (¾ cup) over 0.9 oz (approximately ⅔ cup) taco shell pieces.
6. If desired, garnish with chopped green peppers, chopped tomatoes, and chopped green chili peppers.

## Recipe Notes

CCP: Heat to 155° F or higher for at least 15 seconds.

CCP: Hold for hot service at 135° F or higher.

[Mexican Seasoning Mix](#) may be used to replace these seasoning ingredients. For 50 servings, use ¾ cup+ 1½ tsp Mexican Seasoning Mix.

**Crediting: 1 portion provides 2 oz equivalent meat/meat alternate and 1 oz grain equivalent**

## Nutrition Facts per Serving (1portion)

Calories: 281 kcal | Fat: 15.13 g | Saturated fat: 6.11 g | Cholesterol: 42 mg | Sodium: 590 mg | Carbohydrates: 19.28 g | Fiber: 2.1 g | Protein: 17.8 g | Calcium: 2770 mg

*The outcome, crediting information, allergen information, and nutrient data may vary depending on the specific ingredients and equipment used in your location.*

## Tags

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