

# CRUNCH TACO BOWLS



## Ingredients *Yield: 24 servings*

Reorder No.	Description	Amount
764720	Ground Beef	3 lb.
193141	Diced Tomatoes with Green Chilies	28 oz. can
605062	Taco Seasoning	9 tbsp.
<i>Market Item</i>	Wonton Wrappers	36 (approx.)
411841	Cheddar Cheese	2.5 cups
112828	Non-Stick Cooking Spray	1 can

## Preparation Instructions

*Wash hands.* Preheat oven to 375°F. Generously coat a standard size muffin tin with nonstick cooking spray. In a large frying pan, brown ground beef, then drain excess fat. Combine ground beef, taco seasoning, and tomatoes until thoroughly mixed. Line each cup of prepared muffin tin with a wonton wrapper. Add a modest spoonful of taco mixture, then top with a pinch of cheese. Press down firmly, then add another layer of wonton wrapper, taco mixture, and a final layer of cheese. Bake at 375°F for 10–12 minutes. Wonton edges should be golden, and cheese should be fully melted. *CCP: Final internal cooking temperature must reach a minimum of 165°F, held for a minimum of 15 seconds. Serve Immediately. CCP: Product must be cooled to a maximum internal temperature of 41°F or less, within 4 hours.*