

LOADED NACHO FRIES



Gordon[®]
FOOD SERVICE STORE

Ingredients *Yield: 16 servings*

Reorder No.	Description	Amount
764720	Ground beef	1.5 lb.
437240	GFS® French Fries	1 package
644562	Bell Peppers	4
198889	Green Onions	2
<i>Market Item</i>	Jalapeños	4
547336	Spanish Onion	2
438197	Tomato	2
605062	Trade East® Taco Seasoning	4 tbsp.
411841	GFS Cheddar Cheese	4 cups

Preparation Instructions

Wash hands. Wash all fresh produce under cool, running water. Drain well. Preheat oven to 400°F. Lay frozen fries on baking sheet and cook for 15–20 minutes, until crispy. While fries are cooking, brown ground beef. Drain fat. Add diced onion and peppers, cook until browned. Add taco seasoning and water, mix according to package directions. Remove fries from oven. Layer taco mixture over fries. Sprinkle with cheese and jalapeños. Return to oven, cook until cheese is melted. CCP: Final internal cooking temperature must reach a minimum of 165°F, held for a minimum of 15 seconds. Top with tomatoes and green onions. Serve immediately. CCP: Product must be cooled to a maximum internal temperature of 41°F or less, within 4 hours.