

INGREDIENTS

| | 6 SERVINGS | 12 SERVINGS |
|--|----------------|----------------|
| THICK & EASY® Level 5 Minced Beef, thawed Item: 114401 | 4 Tbsp | 8 Tbsp |
| Taco seasoning mix of choice* | 1 Tbsp + 1 tsp | 2 Tbsp + 2 tsp |
| Water | 1 tsp | 2 tsp |
| Corn Tortillas (4-6-inch size; 2 per serving) | 12 | 24 |
| Water, hot | 2/3 cup | 11/3 cups |
| THICK & EASY® Clear Food & Beverage Thickener Item: 25544 | 4 tsp | 2 Tbsp + 2 tsp |
| Suggested Garnishes: Cheese sauce; Sour cream; Pureed Avocado; Pureed Salsa; Taco Sauce | As desired | As desired |





Dysphagia-Friendly Tacos











NUTRITION

Serving Size

(for seasoned meat and corn tortilla only): About 2 oz seasoned meat; about 1/4 cup pureed corn tortilla

Calories: 130

Total Fat: 4g

Saturated Fat: 1.5g

Cholesterol: 30mg

Sodium: 240mg

Total Carb: 15g

Dietary Fiber: <1g

Total Sugars: Og

Added Sugars: Og

Protein: 8g

Vitamin D: 0% DV

Calcium: 0% DV

Iron: 4% DV

Potassium: 0% DV

DIRECTIONS

- 1. Place thawed THICK & EASY® Level 5 Minced Beef in a saucepan and warm over medium heat.
- 2. Add taco seasoning mix and water; stir well.
- 3. Heat and stir until mixture begins to thicken and reaches 165°F or higher.
- 4. Cover and hold at 135°F or higher for service.
- 5. Using a food processor or blender, grind corn tortillas to fine crumbs.
- 6. Add water and puree until smooth.
- 7. Add THICK & EASY® Clear Food & Beverage Thickener and mix well.
- 8. Cover and hold at 135°F or higher for service. Keep tortilla mixture covered tightly to retain moisture.

To Serve Individual Tacos: (2 tacos per serving)

- **9.** Portion two #30 scoops pureed corn tortilla per serving. Flatten each scoop into a round shape with a spatula, plastic wrap, or clean gloved hand.
- **10.** Portion one #30 scoop seasoned ground meat onto each corn tortilla circle. Add desired toppings and fold in half using a spatula or clean gloved hand. Drizzle with taco sauce.

To Serve as a Tostada (open faced taco)

- 11. Portion one #16 scoop pureed corn tortilla per serving. Flatten into a round shape with a spatula, plastic wrap, or clean gloved hand.
- 12. Portion 1 #16 scoop ground taco meat onto corn tortilla circle. Add desired toppings and garnish with a drizzle of taco sauce.

RECIPE NOTES

 Before serving, always test for Level 5 using IDDSI guidelines. If needed, add additional water or taco sauce if meat mixture or pureed corn tortillas are too dry; and a small amount of THICK & EASY® Clear Food & Beverage Thickener if too wet or thin.

