

# Sriracha Lime Tacos

HEALTHY, DELICIOUS, MEAT-FREE RECIPE FOR K-12 SCHOOLS



**THE HUMANE SOCIETY**  
OF THE UNITED STATES

## Process # 2 – Same Day Service

### YIELD:

**50 Servings**

**100 Servings**

Ingredients	Weight	Measure	Weight	Measure
Beefless Crumbles	3 lbs. 4 oz.		6 lbs. 8 oz.	
Beans, black, canned, drained OR Beans, kidney, canned, drained		$\frac{3}{4}$ gallon + $\frac{1}{2}$ cup (approximately 2 #10 cans) OR $\frac{3}{4}$ gallon + $\frac{1}{2}$ cup (approximately 1 $\frac{1}{2}$ #10 cans)		1 $\frac{1}{2}$ gallons + 1 cup (approximately 3 $\frac{3}{4}$ #10 cans) OR 1 $\frac{1}{2}$ gallons + 1 cup (approximately 2 $\frac{3}{4}$ #10 cans)
Water		1 pint		1 quart
Onion Powder		3 Tbsp.		1/3 Cup + 1 Tbsp.
Chili Powder		1 $\frac{1}{2}$ Tbsp.		3 Tbsp.
Cumin		1 $\frac{1}{2}$ Tbsp.		3 Tbsp.
Paprika		1 $\frac{1}{2}$ Tbsp.		3 Tbsp.
Garlic Powder		1 $\frac{1}{2}$ Tbsp.		3 Tbsp.
Oregano, dried		1 $\frac{1}{2}$ Tbsp.		3 Tbsp.
Sugar, granulated		1 $\frac{1}{2}$ Tbsp.		3 Tbsp.
Salt		$\frac{3}{4}$ tsp.		1 $\frac{1}{2}$ tsp.
Sriracha Sauce		1 cup		1 pint
Lime Juice (optional)		$\frac{1}{2}$ cup		1 cup

HACCP - Standard Operating Procedure - Use hand washing procedures before starting recipe.

## Preparation

1. Heat beefless crumbles in tilt skillet, steam jacketed kettle or stove top.
2. Add water, black or kidney beans, sugar and spices to the crumbles. Mix and bring to a boil.
3. Reduce heat and simmer for 15 minutes.
4. Add the sriracha sauce and lime juice, if using. Stir to combine.

HACCP Critical Control Point: Heat to a temperature of 150°F for 15 seconds.

HACCP Critical Control Point: Hold at internal temperature of 135°F or above.

HACCP Critical Control Point: Reheat leftover produce to 165°F or higher; reheat product only once.

## Serving Information

Use a #10 scoop (3/8 cup) and serve on taco shell, tortilla or salad.

Each scoop provides 2 ounces meat/meat alternate.

## Nutrition Information \* From USDA Nutrient Database

Calories: 95 Total Fat: 2.5g Saturated Fat: 0g Carbohydrate: 2g Protein: 15g Sodium: 384mg