



FAJITA SHRIMP WALKING TACO WITH WALKING TACO TOSTITOS® REDUCED FAT CRISPY ROUND TORTILLA CHIPS

Each Serving Provides:

2.5 oz. Meat/MA (2.5 oz. raw shrimp = 1.5
MMA + 2 oz. Queso Blanco = 1 oz. MMA
.75 c. Vegetables
(.75 c. Other- Vegetable blend - onions and
green pepper
2 oz. eq. Grains (1.4 oz. Walking Taco TOSTITOS®
Reduced Fat Crispy Round Tortilla Chips)

Fajita Shrimp Walking Taco with Walking Taco TOSTITOS® Reduced Fat Crispy Round Tortilla Chips

INGREDIENT	QUANTITY 100 servings	1 Serving
Shrimp, raw	15 lbs. + 6 oz.	2.5 oz.
Pepper/onion fajita blend	47 lbs. + 10 oz.	7.6 oz.
Lemon juice	1/3 c. + 2 1/2 Tbsp.	1/4 tsp
Queso blanco cheese sauce	12 lbs. + 8 oz.	2 oz.
Green onions, chopped	2.25 lbs.	3/4 medium onion
Olive oil	6 oz. + 3 3/8 Tbsp.	1 tsp.
Chili powder	1 Tbsp + 1 tsp.	dash
Cumin	1 Tbsp + 1 tsp.	dash
Garlic powder	1 Tbsp + 1 tsp.	dash
<u>1.4 oz. Walking Taco TOSTITOS® Reduced Fat Crispy Rounds Tortilla Chips</u>	100	1- 1.4 oz. bag

PREPARATION

1. Preheat oven to 400°F.
2. Place shrimp in large bowl and add chili powder, cumin, garlic powder, lemon juice, olive oil and peppers/onions fajita blend. Toss well to coat.
3. Pour shrimp and pepper mixture out onto a parchment or foil lined sheet pan in a single, even layer.
4. Bake in preheated oven until product reaches a temperature of 165°F. Do not overcook shrimp, or they will be tough. Once mixture is finished cooking, hold hot until needed.
5. To serve, drizzle 2 oz. hot queso blanco over 1.4 oz. Walking Taco TOSTITOS® Reduced Fat Crispy Rounds Tortilla Chips, either on a plate or directly in opened

bag. Top with a #8 scoop of shrimp and peppers, and onion mixture, and garnish with 1 tablespoon sliced green onion. Serve immediately.

Nutritional Facts Panel

Nutrition Facts	
1 Serving:	
Calories	590
Saturated Fat	9g
Sodium	1135mg