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## TO SERVE CADETS - RECIPES

### Burrito & Taco Bar

**Yield:** Makes approximately 200 servings.

#### Ingredients:

- Combination of flour tortillas, taco shells and tortilla chips for about 200 servings
- 5 lbs. Sour cream
- 1 – 6 lbs. Package Shredded Lettuce
- 15 lbs. Shredded Cheddar and/or Monterey Jack cheese
- 4 cups Finely Chopped Onions
- 5 lbs. Salsa
- 3 #10 cans Refried Beans (vegetarian)

#### Taco Filling:

- 80 lbs. Ground beef
- 1 ½ cup Salt
- 1 cup Cumin
- 2 cups Chili powder
- ½ cup Garlic powder
- ½ cup Ground oregano

#### Directions:

Brown the ground beef and drain the fat. Put the meat back into a large pan along with the seasonings above and about 2 quarts of hot water. Allow the meat and simmer for 30 minutes, adding water if the meat becomes dry. Taste and adjust seasonings before serving.

Wrap flour tortillas into foil packets and warm in the oven for 10-20 minutes to allow them to be warm and pliable.

Heat refried beans in pans in oven until 165 degrees. Add hot water if beans become stiff while serving.

Sour cream can be thinned with milk and put into squeeze bottles for easier serving.

Put a flour tortilla or a taco or tortilla chips onto a plate. Put meat and/or beans onto the tortilla, taco shell or chips.

Have the rest of the ingredients set up and allow the cadets to add whatever they want on their burritos, tacos, or chips.

To simplify serving, the beans and meat can be combined.

This is also a vegetarian dish without adding the meat to a serving.

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