

Blended Tacos



INGREDIENTS:

1 pouch (40 oz) Monterey Finely Diced Mushrooms – Unseasoned

5 LB Ground Pork or Beef (85/15/% recommended)

Taco seasoning, typical for 5 to 7 LB of ground meat, to taste

60 Taco Shells or Corn Tortillas

Taco Condiments and Toppings, as desired: lettuce, cabbage, cheese, diced tomatoes, salsa, sour cream, onion, avocado slices, etc.

DIRECTIONS:

- Prepare condiments: wash then slice, dice or cut tomatoes, onion, lettuce, etc.
- In large mixer, use slow speed to blend together ground meat, taco seasoning, and finely diced mushrooms until well mixed.
- Fry mushroom-meat mixture (in portions, if necessary) in a skillet until crumbles have browned and excess moisture has evaporated.
- Assemble tacos. Serve 2 to 3 tacos per person.

- This recipe is for taco meat crumbles but can also be used to create burgers. It works well for meatballs also: makes approx. 120 1-oz meatballs.
- Due to increased moisture in the mushroom-meat mixture, cook times may be somewhat longer than for typical 100% beef or pork.
- These meat crumbles are suitable for a variety of Mexican dishes, including enchiladas, burritos and tostadas.

PREP TIME:

15 minutes

COOK TIME:

15 minutes

SERVINGS:

20-30