

Recipe Name: Sweet Potato Beef Mash-Up

Recipe No: Kansas Beef Council

Food Based Standardized Recipe Form

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
Raw ground beef (80% lean)	3 lb		6 lb		<p>Preheat oven to 375°F. Peel and dice sweet potatoes into ½-inch cubes. Combine potatoes, half the taco seasoning and oil in large bowl. Toss to coat. Place in single layer on sheet pans. Roast in preheated oven 30 minutes or until tender and lightly browned; stirring and rotating halfway through. *</p> <p>Meanwhile, brown ground beef and onions, breaking into 1/2-inch crumbles and stirring occasionally until internal temperature reaches 160°F*. Drain beef. Stir in remaining taco seasoning and water. Simmer, stirring occasionally. *</p> <p>Combine beef mixture with potato mixture; mix well.</p> <p>CCP: Heat to 160°F or higher for 15 seconds. CCP: Hold hot for service at 135°F or higher.</p> <p>Portion 1 cup (#5 scoop).</p> <p>Combine yogurt and hot sauce in bowl.</p> <p>CCP: Hold at 41°F or below for cold service.</p> <p>Top with about 1 tablespoon (#70 scoop) yogurt mixture. Garnish with cilantro, as desired. *</p> <p>Components: 2 oz eq M/MA; 0.75 cup</p>
Potatoes, Fresh, Sweet	8 lb		16 lb		
Seasoning Mix, Taco, divided		¾ cup		1-1/2 cups	
Oil, vegetable		¾ cup		1-1/2 cups	
Onions, chopped	1-1/2 lb		3 lb		
Water, plus additional as needed		¾ cup		1-1/2 cups	
Yogurt, Nonfat plain or Greek		1-1/2 cups		3 cups	
Sauce, Hot Pepper		2 Tbsp – ¼ cup		1/4-1/2 cup	
Cilantro, Fresh, Chopped (optional garnish)	As needed		As needed		

