



Total Time  
**25 MIN.**

Serving & Size  
**1 SERVING (1 TOPPED TORTILLA)**

Difficulty  
**EASY**

Yields  
**50**

Fun and festive taco salad made with with Campbell's® Healthy Request® Condensed Tomato Soup, Pace® Picante Sauce and Mission® Yellow Corn Tortillas. Perfect for adding excitement to any K-12 menu.

<b>Nutrition Facts</b>	
Serving Size	1 SERVING (1 TOPPED TORTILLA)
<b>Amount Per Serving</b>	
<b>Calories</b> 260	
	<b>% Daily Value</b>
<b>Total Fat</b> 5.9g	<b>9%</b>
<b>Saturated Fat</b> 1.7g	<b>9%</b>
<b>Cholesterol</b> 51mg	<b>17%</b>
<b>Sodium</b> 530mg	<b>22%</b>
<b>Total Carbohydrate</b> 30g	<b>10%</b>
<b>Dietary Fiber</b> 4.8g	<b>19%</b>
<b>Protein</b> 20.8g	<b>42%</b>
Vitamin A 27%	Vitamin C 7%
Calcium 16%	Iron 12%

**INGREDIENTS**

**WEIGHT**

**MEASURE**

Mission® Yellow Corn Tortilla, 6-inch 100 ea.



**Campbell's® Healthy Request® Condensed Tomato Soup**, 50 oz ea

1 cans



**Pace® Picante Sauce- Medium**

6 1/4 cups

romaine lettuce, shredded 83 oz. 50 cups

low sodium black beans, canned, rinsed, drained 53 oz. 6 1/4 cups

frozen whole kernel corn 30 oz. 6 1/4 cups

reduced fat Cheddar cheese, shredded 25 oz. 6 1/4 cups

cooked diced chicken, frozen, thawed 100 oz. 24 cups

Dannon® All Natural Plain Nonfat Yogurt 3 1/8 cups

**INSTRUCTIONS**

1. Preheat oven at 350°F. Place tortillas flat on sheet pans. Bake for 10-15 minutes, or until crispy. Set aside.
  2. In large bowl, mix soup and picante sauce. Set aside.
  3. To Serve: Place 2 baked tortillas on a plate. Top with 1 cup shredded lettuce. Using a 2 oz ladle, drizzle 1/4 cup tomato/picante mixture on top of lettuce. Top with: 1-#30 scoop (2 tablespoons) black beans; 1-#30 scoop (2 tablespoons) corn; 1-#8 scoop (1/2 cup) diced chicken and 1/2-#30 scoop (1 tablespoon) yogurt. Serve immediately.
- CCP: Hold for cold service at 41°F until needed.