

# Cypress-Fairbanks School District Testing

The Mushroom Council teamed up with Cypress-Fairbanks School District to test IQF mushrooms. The recipe concept that was tested was USDA blended taco meat with ground beef, mushrooms, onions and peppers served as tacos and nachos.

The beef that was typically used for tacos was blended with the USDA trinity (onions, celery and bell pepper). Student testing has gone very well. Benefits to this blend include that operators can serve larger healthier portions to students. In addition, the blend brings tremendous flavor without added sodium.

Cypress-Fairbanks SD uses 900 lbs per week of IQF mushrooms and 200 lbs per week of fresh Texas mushrooms when menuing their blended tacos and nachos.

## Best practices and Take-a-ways:

- Culinary driven in-house creation. This provided storage and handling guidance.
- When testing new products, identifying multiple uses for it is practical and supports inventory control and production opportunities.
- Marketing is a key component for student approval.

