

Heat-and-serve taco fillings and Texas-style chorizo — designed to cut labor, eliminate raw-meat handling, and deliver the same flavor every shift.



Arrives fully cooked — no raw meat handling, no food safety worries.



From bag to plate in minutes. Kitchen speed with restaurant flavor.



Every bag tastes the same. No batch-to-batch swings.



No grease to drain, no shrinkage. What you buy is what you serve.



Skip the browning, draining, and seasoning — one step, done.



Stable pricing and predictable portioning protect your margins.

#71245

THE ORIGINAL

Our original fully cooked taco meat — dependable flavor and consistency built for high-volume operations.

BEST FOR

Tacos

Taco Salads

Nachos

Burritos

Quesadillas



MORE BEEF, LESS TVP

Significantly more beef and very little TVP for a richer, meatier bite and premium appearance.

BEST FOR

Premium taco concepts

Mexican restaurants

Foodservice operators

Caterers



A DIFFERENT FLAVOR PROFILE

#799

AUTHENTIC FLAVOR. NO PREP

Texas-Style Fully Cooked Chorizo

A distinct seasoning profile designed to give operators an alternative taco flavor with the same heat-and-serve convenience.

BEST FOR

- Alternative taco menus
- Chains wanting a flavor variant
- Loaded nachos

Developed to closely match the flavor of one of the top-selling raw foodservice chorizos — fully cooked, so labor and grease loss are gone.

BEST FOR

- Breakfast burritos
- Breakfast tacos
- Roller grills
- Scrambled eggs
- Loaded nachos

FULLY COOKED CHORIZO

Texas-Style Chorizo – Without the Raw

Developed side-by-side with one of the top-selling raw foodservice chorizos until the flavor profile matched. The result: authentic taste with no cooking, no draining, no cleanup. Heat, serve, sell.

Fully Cooked

Authentic Flavor

Pork Recipe

Heat & Serve

Minimal Yield Loss

Consistent

Raw vs. Texas Chili Fully Cooked

Compare labor, food safety, yield, consistency, and prep time — the numbers don't lie.

TEXAS CHILI FULLY COOKED

- ✓ Fully cooked — heat & serve
- ✓ No raw meat handling
- ✓ No grease to drain
- ✓ Consistent flavor and portion
- ✓ Stable pricing
- ✓ Dramatically reduced labor

RAW TACO MEAT & CHORIZO

- ✗ Requires cooking and draining
- ✗ Yield loss from grease and shrinkage
- ✗ Food safety risk with raw handling
- ✗ Inconsistent seasoning batch to batch
- ✗ Volatile ground beef pricing
- ✗ Higher labor per serving

Instead of Cooking, Draining, Seasoning...

Operators simply do three things.

01

Heat

02

Serve

03

Sell

SALES COACH

From the Field

Lead With Labor & Consistency

Don't try to replace scratch kitchens. Target operators who want speed, portion consistency, and lower labor — convenience stores, schools, healthcare, and meal prep companies.

Ask the Raw Question

Open with: 'Are you using raw taco meat or raw chorizo today?' Then walk through the math — grease loss, shrinkage, and labor make fully cooked highly competitive.

Sell the True Cost

Raw looks cheaper per pound, but after yield loss, food safety, and labor, fully cooked wins. Frame the conversation on cost-per-serving, not cost-per-pound.

Best Target Customers

- Convenience Stores
- Taco Chains
- Schools
- Healthcare
- Hospitals
- Universities

Not the Right Fit

- ✗ Upscale Mexican restaurants
- ✗ Scratch kitchens

- Cafeterias
- Caterers
- Meal Prep Companies
- Commissaries
- Institutional Foodservice
- Food Manufacturers

- × Premium steak houses
- × Operators grinding fresh beef daily
- Focus on operators who value convenience and consistency over scratch-cooking.

Menu Applications

- 🍲 Street Tacos

🍲 Taco Salads

🍲 Mexican Pizza
- 🍲 Soft Tacos

🍲 Loaded Nachos

🍲 Breakfast Burritos
- 🍲 Hard Shell Tacos

🍲 Quesadillas

🍲 Breakfast Tacos
- 🍲 Burritos

🍲 Rice Bowls

🍲 Loaded Fries

Sales Questions to Ask

- 🕒 Are you currently cooking raw taco meat?

🕒 Are you using raw chorizo?
- 🕒 Are you looking to reduce labor?

🕒 Do you serve breakfast?
- 🕒 Do you make breakfast burritos?

🕒 Are you looking for portion consistency?
- 🕒 Would a fully cooked solution improve your kitchen efficiency?



CUSTOM KETTLE CAPABILITIES

Need a Recipe That's All Yours?

If a customer needs a unique taco filling or a proprietary seasoning profile, Texas Chili can develop a custom recipe on our kettles — a made-for-you formulation built to your spec. Ideal for multi-unit operators who want a signature taco or chorizo their competitors can't buy.

- 2,000 lb

MINIMUM RUN
- Custom

SEASONING PROFILE
- Multi-Unit

IDEAL FIT

Simplify Your Kitchen

Reduce labor, improve consistency, and serve premium-quality taco fillings and chorizo — every shift.

- Request Samples
- Download Product Specifications
- Contact a Sales Representative

Products

5 ITEMS

#799	Texas-Style Chorizo	2 5 lb frozen bags
#71245	Beef Taco Filling	4 5 lb frozen bags
#71265	Beef Taco Filling	6 5 lb frozen bags

#770	Supreme Taco Filling	6 5 lb frozen bags
#71345	Premium Beef Taco Filling	4 5 lb frozen bags