



DICED TOMATOES

WET CHUNKS OF TOMATO CAP LETTUCE AGAINST SOUR CREAM AND MEAT, CONTROLLING EROSION.

HOT SAUCE BURNS LIPS IF ABOVE SOUR CREAM LAYER



SHREDDED LETTUCE

PROBLEMATIC LETTUCE COUPLES VISCOUSLY WITH SOUR CREAM, INCREASING STABILITY OF STACK.

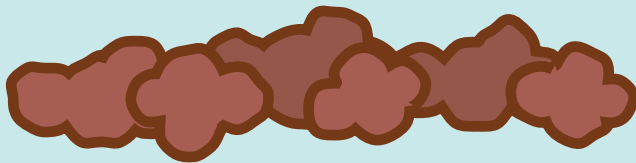


SOUR CREAM

BONDS WITH PROTEIN LAYER TO PROVIDE TACKY BED FOR UNSTABLE LETTUCE SHREDS.



HOT SAUCE SECONDARY INJECTION POINT (COOLER)

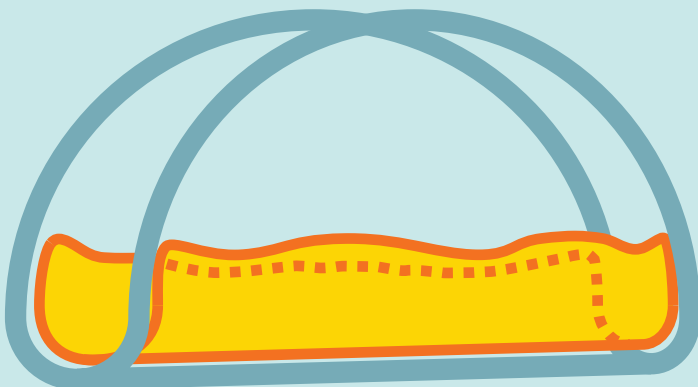


GROUND MEAT

HIGH-DENSITY PROTEIN LOWERS CENTER OF GRAVITY FOR IMPROVED BALANCE AND HANDLING.



HOT SAUCE PRIMARY INJECTION POINT (HOTTER)



SHREDDED CHEESE

MELTED CHEESE BONDS WITH CORN SUBSTRATE FOR SUPERIOR SHATTER AND MOISTURE RESISTANCE.

ADD SHREDDED CHEESE TO TACO SHELL PRIOR TO HEATING IN OVEN. TAKE CARE TO PREVENT SHELL FROM SPREADING APART. USE ADEQUATE SUPPORT.

TACO BUILD GUIDE 1.0

“FOR THE OPTIMAL TACO CRUNCHING EXPERIENCE”