

# TACO BELL DORITO TACO NUTRITION

**TACO BELL DORITO TACO NUTRITION** IS A POPULAR SEARCH TOPIC FOR THOSE WHO ENJOY THIS UNIQUE FAST-FOOD ITEM AND WANT TO UNDERSTAND ITS DIETARY IMPACT. THE DORITO TACO FROM TACO BELL COMBINES CRUNCHY DORITOS-FLAVORED SHELLS WITH SEASONED BEEF AND CLASSIC TACO TOPPINGS, MAKING IT A FLAVORFUL CHOICE FOR MANY. THIS ARTICLE EXPLORES THE NUTRITIONAL CONTENT OF THE TACO BELL DORITO TACO, BREAKING DOWN ITS CALORIES, MACRONUTRIENTS, VITAMINS, MINERALS, AND POTENTIAL DIETARY CONCERNS. UNDERSTANDING THIS NUTRITIONAL INFORMATION HELPS CONSUMERS MAKE INFORMED DECISIONS ABOUT INCLUDING THIS ITEM IN THEIR MEALS. ADDITIONALLY, THE ARTICLE COMPARES THE DORITO TACO'S NUTRITION WITH OTHER TACO BELL OFFERINGS AND PROVIDES TIPS FOR BALANCING IT WITHIN A HEALTHY DIET. WHETHER YOU'RE COUNTING CALORIES, MONITORING FAT INTAKE, OR CURIOUS ABOUT THE PROTEIN CONTENT, THIS COMPREHENSIVE GUIDE COVERS ALL ASPECTS OF TACO BELL DORITO TACO NUTRITION.

- CALORIC CONTENT AND MACRONUTRIENTS OF TACO BELL DORITO TACO
- DETAILED BREAKDOWN OF KEY NUTRIENTS
- HEALTH CONSIDERATIONS AND DIETARY IMPACT
- COMPARISON WITH OTHER TACO BELL MENU ITEMS
- TIPS FOR INCORPORATING DORITO TACO INTO A BALANCED DIET

## CALORIC CONTENT AND MACRONUTRIENTS OF TACO BELL DORITO TACO

THE TACO BELL DORITO TACO IS KNOWN FOR ITS DISTINCTIVE FLAVOR AND CRUNCHY TEXTURE, BUT UNDERSTANDING ITS CALORIC AND MACRONUTRIENT PROFILE IS CRUCIAL FOR NUTRITIONAL AWARENESS. THE PRIMARY CONTRIBUTORS TO ITS CALORIE COUNT INCLUDE THE SEASONED GROUND BEEF, DORITOS TACO SHELL, SHREDDED CHEDDAR CHEESE, LETTUCE, AND TACO SAUCE. ON AVERAGE, A SINGLE DORITO TACO CONTAINS APPROXIMATELY 170 TO 180 CALORIES. THIS CALORIE COUNT MAKES IT A MODERATE SNACK OR MEAL COMPONENT WHEN CONSIDERING DAILY CALORIE GOALS.

MACRONUTRIENT DISTRIBUTION IN THE DORITO TACO IS CHARACTERIZED BY A BALANCE OF FATS, PROTEINS, AND CARBOHYDRATES. THE DORITOS SHELL, MADE FROM CORN AND COATED WITH SEASONING, ADDS SIGNIFICANT CARBOHYDRATES AND FAT DUE TO ITS FRIED PREPARATION. THE SEASONED BEEF PROVIDES A SOURCE OF PROTEIN AND SATURATED FAT, WHILE CHEESE FURTHER CONTRIBUTES TO FAT AND PROTEIN CONTENT. LETTUCE ADDS MINIMAL CALORIES BUT CONTRIBUTES FIBER AND MICRONUTRIENTS.

### CALORIES

A STANDARD TACO BELL DORITO TACO GENERALLY CONTAINS ABOUT 170 CALORIES. THIS CALORIE VALUE CAN VARY SLIGHTLY DEPENDING ON CUSTOMIZATION OR REGIONAL VARIATIONS. THE CALORIE BREAKDOWN INCLUDES CALORIES FROM FAT, PROTEIN, AND CARBOHYDRATES, REFLECTING THE COMBINATION OF INGREDIENTS.

### FATS

FAT CONTENT IN THE DORITO TACO IS RELATIVELY MODERATE, WITH APPROXIMATELY 10 GRAMS PER SERVING. THIS INCLUDES SATURATED FAT, WHICH IS IMPORTANT TO MONITOR AS PART OF A HEART-HEALTHY DIET. THE FRIED DORITOS SHELL CONTRIBUTES LARGELY TO THE TOTAL FAT, WHILE CHEESE AND BEEF ADD TO THE SATURATED FAT CONTENT.

## PROTEINS

PROTEIN CONTENT IN THE DORITO TACO IS ABOUT 8 GRAMS PER TACO, PRIMARILY DERIVED FROM THE SEASONED BEEF AND CHEDDAR CHEESE. PROTEIN IS ESSENTIAL FOR MUSCLE MAINTENANCE AND SATIETY, MAKING THIS ITEM A DECENT SOURCE WITHIN A FAST-FOOD CONTEXT.

## CARBOHYDRATES

THE CARBOHYDRATE COUNT IN THE DORITO TACO IS APPROXIMATELY 15 TO 16 GRAMS. THE MAJORITY COMES FROM THE DORITOS SHELL, WHICH IS CORN-BASED AND FRIED, WITH SOME CONTRIBUTION FROM THE TACO SAUCE AND LETTUCE. CARBOHYDRATES PROVIDE ENERGY BUT SHOULD BE BALANCED WITH FIBER INTAKE.

## DETAILED BREAKDOWN OF KEY NUTRIENTS

BEYOND BASIC MACRONUTRIENTS, THE TACO BELL DORITO TACO CONTAINS SEVERAL VITAMINS AND MINERALS THAT CONTRIBUTE TO ITS OVERALL NUTRITIONAL PROFILE. UNDERSTANDING THESE MICRONUTRIENTS CAN PROVIDE ADDITIONAL INSIGHT INTO THE HEALTHFULNESS OF THIS MENU ITEM.

## SODIUM CONTENT

ONE OF THE NOTABLE NUTRITIONAL CONSIDERATIONS IN THE DORITO TACO IS ITS SODIUM CONTENT. A SINGLE DORITO TACO TYPICALLY CONTAINS AROUND 350 TO 400 MILLIGRAMS OF SODIUM. WHILE SODIUM IS ESSENTIAL FOR BODILY FUNCTIONS, EXCESSIVE INTAKE IS LINKED TO HYPERTENSION AND CARDIOVASCULAR RISK. INDIVIDUALS MONITORING SODIUM INTAKE SHOULD BE AWARE OF THIS VALUE.

## CHOLESTEROL

THE CHOLESTEROL CONTENT IN THE DORITO TACO IS APPROXIMATELY 25 TO 30 MILLIGRAMS. CHOLESTEROL COMES FROM ANIMAL-BASED INGREDIENTS SUCH AS BEEF AND CHEESE. FOR THOSE MANAGING CHOLESTEROL LEVELS, THIS AMOUNT IS MODERATE BUT SHOULD BE FACTORED INTO DAILY INTAKE.

## FIBER

DIETARY FIBER IN THE DORITO TACO IS RELATIVELY LOW, AROUND 1 TO 2 GRAMS PER SERVING. FIBER IS IMPORTANT FOR DIGESTIVE HEALTH AND HELPS REGULATE BLOOD SUGAR LEVELS. THE LOW FIBER CONTENT IS DUE TO THE TACO SHELL BEING FRIED CORN WITH MINIMAL WHOLE GRAIN CONTENT AND A SMALL AMOUNT OF LETTUCE.

## VITAMINS AND MINERALS

THE DORITO TACO OFFERS SMALL AMOUNTS OF ESSENTIAL VITAMINS AND MINERALS, INCLUDING VITAMIN A, CALCIUM, AND IRON. VITAMIN A IS PRESENT MAINLY FROM THE LETTUCE AND CHEESE, CALCIUM PRIMARILY FROM THE CHEESE, AND IRON FROM THE SEASONED BEEF. WHILE THESE AMOUNTS ARE MODEST, THEY CONTRIBUTE TO THE TACO'S NUTRITIONAL VALUE.

## HEALTH CONSIDERATIONS AND DIETARY IMPACT

WHEN EVALUATING TACO BELL DORITO TACO NUTRITION, IT IS IMPORTANT TO CONSIDER THE HEALTH IMPLICATIONS ASSOCIATED WITH REGULAR CONSUMPTION. THE COMBINATION OF FRIED SHELL, SEASONED BEEF, AND CHEESE MAKES THE TACO A MODERATELY HIGH-FAT AND SODIUM FOOD OPTION, WHICH CAN INFLUENCE CARDIOVASCULAR AND METABOLIC HEALTH IF EATEN

FREQUENTLY.

## IMPACT ON HEART HEALTH

THE SATURATED FAT AND SODIUM CONTENT IN THE DORITO TACO MAY RAISE CONCERNS FOR HEART HEALTH, ESPECIALLY FOR INDIVIDUALS WITH EXISTING HYPERTENSION OR HIGH CHOLESTEROL. LIMITING FREQUENCY AND PAIRING THE TACO WITH NUTRIENT-DENSE, LOWER-SODIUM FOODS CAN MITIGATE RISKS.

## SUITABILITY FOR WEIGHT MANAGEMENT

AT APPROXIMATELY 170 CALORIES PER TACO, THE DORITO TACO CAN FIT INTO A WEIGHT MANAGEMENT PLAN IF CONSUMED IN MODERATION. HOWEVER, MULTIPLE TACOS OR PAIRING WITH HIGH-CALORIE SIDES AND BEVERAGES COULD LEAD TO EXCESSIVE CALORIE INTAKE.

## ALLERGEN INFORMATION

THE DORITO TACO CONTAINS COMMON ALLERGENS SUCH AS DAIRY (FROM CHEESE) AND GLUTEN (POTENTIALLY IN SEASONING OR CROSS-CONTAMINATION). INDIVIDUALS WITH ALLERGIES OR SENSITIVITIES SHOULD EXERCISE CAUTION AND CONSULT NUTRITIONAL DISCLOSURES.

## COMPARISON WITH OTHER TACO BELL MENU ITEMS

COMPARING THE DORITO TACO TO OTHER TACO BELL TACOS AND MENU OPTIONS HELPS CONTEXTUALIZE ITS NUTRITIONAL PROFILE. THIS COMPARISON ASSISTS CONSUMERS IN MAKING CHOICES ALIGNED WITH THEIR DIETARY GOALS.

### REGULAR TACO VS. DORITO TACO

THE REGULAR TACO BELL CRUNCHY TACO TYPICALLY CONTAINS FEWER CALORIES AND LESS FAT THAN THE DORITO TACO. THE DORITO SHELL'S SEASONING AND FRYING PROCESS INCREASE BOTH CALORIES AND FAT, MAKING IT A MORE INDULGENT CHOICE.

### CRUNCHY TACO SUPREME

THE CRUNCHY TACO SUPREME INCLUDES SOUR CREAM AND ADDITIONAL CHEESE, INCREASING ITS FAT AND CALORIE CONTENT BEYOND THE DORITO TACO. THIS COMPARISON HIGHLIGHTS THE DORITO TACO AS A MIDDLE GROUND BETWEEN BASIC TACOS AND MORE LOADED OPTIONS.

## OTHER SPECIALTY TACOS

MENU ITEMS LIKE THE CHEESY GORDITA CRUNCH OR THE BEEFY 5-LAYER BURRITO HAVE HIGHER CALORIE AND FAT COUNTS, PLACING THE DORITO TACO AS A RELATIVELY MODERATE CHOICE WITHIN TACO BELL'S SPECIALTY OFFERINGS.

## TIPS FOR INCORPORATING DORITO TACO INTO A BALANCED DIET

INCORPORATING THE TACO BELL DORITO TACO INTO A BALANCED DIET INVOLVES MINDFUL STRATEGIES TO OPTIMIZE NUTRITION AND CONTROL CALORIE INTAKE WHILE ENJOYING THIS FLAVORFUL ITEM.

- LIMIT CONSUMPTION FREQUENCY TO AVOID EXCESSIVE INTAKE OF SATURATED FAT AND SODIUM.
- PAIR THE DORITO TACO WITH HEALTHIER SIDES SUCH AS A SIDE SALAD OR BLACK BEANS TO INCREASE FIBER AND MICRONUTRIENT INTAKE.
- CHOOSE WATER OR LOW-CALORIE BEVERAGES INSTEAD OF SUGARY SODAS TO REDUCE ADDED SUGARS.
- CONSIDER CUSTOMIZING ORDERS BY REQUESTING LESS CHEESE OR SKIPPING SAUCES TO DECREASE FAT AND CALORIE CONTENT.
- BALANCE OVERALL DAILY MEALS BY INCLUDING PLENTY OF FRUITS, VEGETABLES, AND WHOLE GRAINS TO COMPLEMENT FAST-FOOD INDULGENCES.

## FREQUENTLY ASKED QUESTIONS

### HOW MANY CALORIES ARE IN A TACO BELL DORITOS LOCOS TACO?

A TACO BELL DORITOS LOCOS TACO CONTAINS APPROXIMATELY 170 CALORIES.

### WHAT ARE THE MAIN INGREDIENTS IN A TACO BELL DORITOS LOCOS TACO?

THE MAIN INGREDIENTS INCLUDE SEASONED GROUND BEEF, SHREDDED LETTUCE, SHREDDED CHEDDAR CHEESE, TACO SAUCE, AND A DORITOS-FLAVORED TACO SHELL.

### IS THE TACO BELL DORITOS LOCOS TACO HIGH IN SODIUM?

YES, A DORITOS LOCOS TACO CONTAINS AROUND 310 MG OF SODIUM, WHICH IS ABOUT 13% OF THE RECOMMENDED DAILY INTAKE.

### HOW MUCH PROTEIN DOES A TACO BELL DORITOS LOCOS TACO PROVIDE?

A TACO BELL DORITOS LOCOS TACO PROVIDES ABOUT 8 GRAMS OF PROTEIN PER SERVING.

### ARE THERE ANY VEGETARIAN OPTIONS SIMILAR TO THE DORITOS LOCOS TACO AT TACO BELL?

YES, TACO BELL OFFERS A VEGETARIAN VERSION OF THE DORITOS LOCOS TACO BY SUBSTITUTING THE SEASONED BEEF WITH BEANS OR THE VEGETARIAN PROTEIN OPTION.

## ADDITIONAL RESOURCES

#### 1. *THE NUTRITIONAL BREAKDOWN OF TACO BELL'S DORITO TACO*

THIS BOOK OFFERS AN IN-DEPTH ANALYSIS OF THE NUTRITIONAL CONTENT FOUND IN TACO BELL'S DORITO TACO. IT EXAMINES CALORIES, MACRONUTRIENTS, VITAMINS, AND MINERALS, PROVIDING READERS WITH A COMPREHENSIVE UNDERSTANDING OF WHAT THEY CONSUME. IDEAL FOR THOSE LOOKING TO MAKE INFORMED DIETARY CHOICES WHILE ENJOYING FAST FOOD FAVORITES.

#### 2. *FAST FOOD AND NUTRITION: THE CASE OF TACO BELL'S DORITO TACO*

EXPLORE THE INTERSECTION OF FAST FOOD CONVENIENCE AND NUTRITIONAL VALUE WITH THIS DETAILED INVESTIGATION INTO TACO BELL'S DORITO TACO. THE BOOK DISCUSSES INGREDIENT SOURCING, PREPARATION METHODS, AND THEIR IMPACTS ON HEALTH. IT ALSO INCLUDES COMPARISONS WITH SIMILAR MENU ITEMS AND HEALTHIER ALTERNATIVES.

### 3. *CRUNCH AND CALORIES: UNPACKING THE DORITO TACO EXPERIENCE*

CRUNCHY, FLAVORFUL, BUT WHAT ABOUT THE CALORIES? THIS BOOK DIVES INTO THE CALORIE COUNT AND NUTRITIONAL IMPACT OF THE DORITO TACO. IT HIGHLIGHTS HOW THE UNIQUE COMBINATION OF DORITOS AND TACO INGREDIENTS AFFECTS OVERALL HEALTH AND OFFERS TIPS FOR MODERATION AND BALANCED EATING.

### 4. *THE SCIENCE BEHIND DORITO TACO NUTRITION LABELS*

UNDERSTAND HOW NUTRITION LABELS FOR PRODUCTS LIKE TACO BELL'S DORITO TACO ARE CREATED AND WHAT THEY TRULY MEAN. THIS BOOK BREAKS DOWN THE SCIENCE OF FOOD LABELING, INGREDIENT LISTS, AND NUTRITIONAL CLAIMS, GIVING READERS THE TOOLS TO DECODE SIMILAR FAST FOOD ITEMS IN THE FUTURE.

### 5. *GUILTY PLEASURES: MANAGING NUTRITION WHEN EATING TACO BELL'S DORITO TACO*

THIS GUIDE HELPS READERS ENJOY THEIR FAVORITE DORITO TACO WITHOUT COMPROMISING THEIR DIETARY GOALS. IT OFFERS STRATEGIES FOR PORTION CONTROL, MEAL PLANNING, AND BALANCING INDULGENT FOODS WITH NUTRITIOUS CHOICES. PERFECT FOR THOSE WHO WANT TO MAINTAIN A HEALTHY LIFESTYLE WHILE STILL ENJOYING FAST FOOD TREATS.

### 6. *FROM DORITOS TO TACOS: A NUTRITIONAL JOURNEY*

FOLLOW THE JOURNEY OF THE DORITO TACO FROM ITS INGREDIENTS TO YOUR PLATE, FOCUSING ON NUTRITIONAL CONTENT AND HEALTH CONSIDERATIONS. THE BOOK COVERS THE ORIGINS OF KEY COMPONENTS LIKE DORITOS CHIPS AND TACO FILLINGS, THEIR PROCESSING, AND NUTRITIONAL PROFILES. IT'S A FASCINATING READ FOR FOOD ENTHUSIASTS AND NUTRITIONISTS ALIKE.

### 7. *CALORIE COUNTING AND TACO BELL: A FOCUS ON THE DORITO TACO*

THIS BOOK IS A PRACTICAL GUIDE FOR CALORIE COUNTERS WHO LOVE TACO BELL'S DORITO TACO. IT OFFERS DETAILED CALORIE COUNTS, NUTRITIONAL COMPARISONS, AND MEAL SUGGESTIONS TO HELP READERS STAY WITHIN THEIR DAILY TARGETS. INCLUDES TIPS ON HOW TO TWEAK ORDERS FOR BETTER NUTRITIONAL OUTCOMES.

### 8. *THE IMPACT OF TACO BELL'S DORITO TACO ON DIET AND HEALTH*

INVESTIGATE HOW REGULAR CONSUMPTION OF TACO BELL'S DORITO TACO CAN AFFECT DIET AND OVERALL HEALTH. THIS BOOK SUMMARIZES SCIENTIFIC STUDIES AND EXPERT OPINIONS ON FAST FOOD'S ROLE IN NUTRITION, WITH A SPECIAL FOCUS ON THIS POPULAR MENU ITEM. IT ALSO DISCUSSES POTENTIAL HEALTH RISKS AND BENEFITS.

### 9. *EATING SMART AT TACO BELL: NUTRITION TIPS FOR DORITO TACO FANS*

DESIGNED FOR FANS OF THE DORITO TACO, THIS BOOK PROVIDES PRACTICAL NUTRITION ADVICE TO ENJOY TACO BELL MEALS WISELY. IT INCLUDES TIPS FOR CUSTOMIZING ORDERS, PAIRING ITEMS FOR BALANCED MEALS, AND UNDERSTANDING NUTRITIONAL INFORMATION. A USEFUL RESOURCE FOR ANYONE LOOKING TO MAKE HEALTHIER FAST FOOD CHOICES.

## **Taco Bell Dorito Taco Nutrition**

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**taco bell dorito taco nutrition:** Brutally Honest Fast Food Reviews: The Best and Worst of Burger King, McDonald's, Taco Bell, and Other Drive-Thru Mainstays Hyperink Original, 2012-07-25  
Congratulations! If you're a connoisseur of fast food, consider this to be your fast food yearbook, allowing you to look back at many of the salty, fatty, and/or sugary menu items you may have passed through your digestive system, but in a non-artery clogging and non-blood pressure raising way...unless you're eating fast food while reading this. There are dozens of reviews in this book, mostly from fast food behemoths, like McDonald's, Subway, and Taco Bell, but there are also reviews from medium-sized fast food chains, like Jack in the Box and Dunkin' Donuts, and from smaller chains, like Carl's Jr. and Whataburger. Most of the products reviewed can still be found on fast food menu boards, or in the McDonald's McRib's case it comes back every so often for a limited time, but

some are buried in the discontinued fast food graveyard, never to be consumed again. These fast food reviews were originally posted on our blog, The Impulsive Buy ([theimpulsivebuy.com](http://theimpulsivebuy.com)), which is one of the internet's premier websites for junk and fast food reviews. Actually, we're not 100 percent sure the last part of the previous sentence is true, but our cumulative blood pressure and cholesterol levels make us feel like we are.

**taco bell dorito taco nutrition:** Eat What You Love: Quick & Easy Marlene Koch, 2016-04-26 Great recipes low in sugar, fat, and calories--Cover.

**taco bell dorito taco nutrition:** Fast Food Tamara Thompson, 2015-04-02 It makes our lives easier, but it also has been proven to be a terribly unhealthy choice. This collection of essays debates fast food. Readers are given both sides to an assertion, allowing them multiple perspectives and a chance to decide for themselves. Essays include what fast food's impact is on our planet, whether marketing should target children, the impact of requiring caloric labels, and if there are benefits to the globalization of fast food.

**taco bell dorito taco nutrition:** *The Social History of the American Family* Marilyn J. Coleman, Lawrence H. Ganong, 2014-09-02 The American family has come a long way from the days of the idealized family portrayed in iconic television shows of the 1950s and 1960s. The four volumes of *The Social History of the American Family* explore the vital role of the family as the fundamental social unit across the span of American history. Experiences of family life shape so much of an individual's development and identity, yet the patterns of family structure, family life, and family transition vary across time, space, and socioeconomic contexts. Both the definition of who or what counts as family and representations of the ideal family have changed over time. Available in both digital and print formats, this carefully balanced academic work chronicles the social, cultural, economic, and political aspects of American families from the colonial period to the present. Key themes include families and culture (including mass media), families and religion, families and the economy, families and social issues, families and social stratification and conflict, family structures (including marriage and divorce, gender roles, parenting and children, and mixed and non-modal family forms), and family law and policy. Features: Approximately 600 articles, richly illustrated with historical photographs and color photos in the digital edition, provide historical context for students. A collection of primary source documents demonstrate themes across time. The signed articles, with cross references and Further Readings, are accompanied by a Reader's Guide, Chronology of American Families, Resource Guide, Glossary, and thorough index. *The Social History of the American Family* is an ideal reference for students and researchers who want to explore political and social debates about the importance of the family and its evolving constructions. Key Themes: Families and Culture Families and Experts Families and Religion Families and Social Change Families and Social Issues/Problems/Crises Families and Social Media Families and Social Stratification/Social Class Families and Technology Families and the Economy Families in America Families in Mass Media Families, Family Life, Social Identities Family Advocates and Organizations Family Law and Family Policy Family Theories History of American Families

**taco bell dorito taco nutrition:** *Fat Economics* Mario Mazzocchi, W. Bruce Traill, Jason F. Shogren, 2009-03-26 The obesity epidemic and the growing debate about what, if any, public health policy should be adopted is the subject of endless debates within the media and in governments around the world. Whilst much has been written on the subject, this book takes a unique approach by looking at the obesity epidemic from an economic perspective. Written in a language accessible to non-specialists, the authors provide a timely discussion of evolving nutrition policies in both the developing and developed world, discuss the factors influencing supply and demand of food supply, and review the evidence for various factors which may explain recent trends in diets, weight, and health. The traditional economic model assumes people choose to be overweight as part of a utility maximisation process that involves choices about what to eat and drink, how much time to spend on leisure, food preparation, and exercise, and choices about appearance and health. Market and behavioural failures, however, such as time available to a person, education, costs imposed on the health system and economic productivity provide the economic rationale for government

intervention. The authors explore various policy measures designed to deal with the epidemic and examine their effectiveness within a cost-benefit analysis framework. While providing a sound economic basis for analysing policy decisions, the book also aims to show the underlying limits of the economic framework in quantifying changes in public well-being.

**taco bell dorito taco nutrition: F & S Index United States Annual**, 1994

**taco bell dorito taco nutrition: Taco Bell** Claudia Rodríguez Díez, 2023

**taco bell dorito taco nutrition: Taco Bell** Laura Purdie Salas, 2025 Would a crunchy taco bursting with seasoned beef, cheese, and lettuce hit the spot? Then you're ready to learn about Taco Bell®, the most popular Mexican-inspired fast-food chain in the United States. Discover how the company started near Los Angeles, California. Find out how Taco Bell comes up with new menu items. Then, read the rest of the Favorite Food Franchises series for more fascinating facts.

**taco bell dorito taco nutrition: Taco Bell** Dena Votroubek, Leonard A. Schlesinger, Harvard University. Graduate School of Business Administration, Harvard University. Harvard Business School, 1994

**taco bell dorito taco nutrition: Fast-Food Mexican Restaurants** Source Wikipedia, 2013-09 Please note that the content of this book primarily consists of articles available from Wikipedia or other free sources online. Pages: 22. Chapters: Taco Bell, Chipotle Mexican Grill, Del Taco, Taco John's, Taco Cabana, Taco Bueno, Mighty Taco, Taco del Mar, Qdoba Mexican Grill, Moe's Southwest Grill, Rubio's Fresh Mexican Grill, Naugles, Taco Time, El Pollo Loco, Zantigo, Pup 'N' Taco, Jimboy's Tacos, Taco Mayo, Amigos/Kings Classic, Taco Tico, Maui Tacos, Green Burrito. Excerpt: Chipotle Mexican Grill, Inc. (NYSE: CMG) (-lay) is a chain of restaurants in the United States, United Kingdom, and Canada specializing in burritos and tacos, founded by Steve Ells in 1993 and based in Denver, Colorado. The name derives from chipotle, the Mexican Spanish name for a smoked, dried jalapeno chili pepper. The restaurant is known for its large burritos, assembly line production, and use of natural ingredients. The company has released a mission statement called Food with Integrity, which highlights its efforts in using organic ingredients, and serves more naturally raised meat than any other restaurant. Chipotle is one of the first chains of fast casual dining establishments. From 1998 to 2006, McDonald's Corporation owned a majority interest in Chipotle, which it fully divested in 2006. The company currently has more than 1000 locations, with restaurants in 38 states, Washington, D.C., Toronto, Ontario, and London, England. Its net income in 2010 was US\$178 million, and it has a staff of 26,500 employees. The first Chipotle near the campus of the University of Denver Founder Steve Ells attended the Culinary Institute of America in Hyde Park, New York; afterward, he became a line cook for Jeremiah Tower at Stars in San Francisco, California. There, Ells observed the popularity of the taquerias and San Francisco burritos in the Mission District. In 1993, Ells took what he learned in San Francisco and opened the first Chipotle ( ) in Denver, Colorado, in a former Dolly...

**taco bell dorito taco nutrition: Devoured** Sophie Egan, 2016-05-03 A provocative look at how and what Americans eat and why—a flavorful blend of *The Omnivore's Dilemma*, *Salt Sugar Fat*, and *Freakonomics* that reveals how the way we live shapes the way we eat. Food writer and Culinary Institute of America program director Sophie Egan takes readers on an eye-opening journey through the American food psyche, examining the connections between the values that define our national character—work, freedom, and progress—and our eating habits, the good and the bad. Egan explores why these values make for such an unstable, and often unhealthy, food culture and, paradoxically, why they also make America's cuisine so great. Egan raises a host of intriguing questions: Why does McDonald's have 107 items on its menu? Why are breakfast sandwiches, protein bars, and gluten-free anything so popular? Will bland, soulless meal replacements like Soylent revolutionize our definition of a meal? The search for answers takes her across the culinary landscape, from the prioritization of convenience over health to the unintended consequences of “perks” like free meals for employees; from the American obsession with “having it our way” to the surge of Starbucks, Chipotle, and other chains individualizing the eating experience; from high culture—artisan and organic and what exactly “natural” means—to low culture—the sale of 100

million Taco Bell Doritos Locos Tacos in ten weeks. She also looks at how America's cuisine—like the nation itself—has been shaped by diverse influences from across the globe. Devoured weaves together insights from the fields of psychology, anthropology, food science, and behavioral economics as well as myriad examples from daily life to create a powerful and unique look at food in America.

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