

Recipe Instruction Report



Recipe Name: Burrito, Saucy Beef & Bean

Recipe Code: REC50222

Number of Servings: 25

Recipe's Ingredients (= A CN Database Serving Type)**

| Ingredient Name | Code | Primary Measure | Secondary Measure |
|------------------------------------|-------|-------------------------------|-------------------|
| BEEF, FINE, GROUND, RAW, FROZEN | 46607 | 1/2 Bag (10 Lb) | |
| SEASONING, TACO | 50210 | 1/4 Bag | |
| ONIONS, RAW, YELLOW | 11282 | 1/2 Each, medium (2-1/2" dia) | |
| MUSHROOMS, DICED, FROZEN | 11260 | 2 1/2 Pound | |
| BEANS, REFRIED, VEGETARIAN, CANNED | 0104 | 4 Cup | |
| TORTILLA, FLOUR, 10" WG | 0782 | 25 Each | |
| SAUCE, ENCHILADA | 4554 | 1/2 Can #10 | |
| CHEESE, SHREDDED BLEND | 46614 | 1/3 Bag 5 Lb | |

Recipe Instructions

Preparation Description

A. GENERAL PREPARATION 2 DAYS BEFORE SERVICE.

Thaw beef under refrigeration at 41 F or lower, at least 2 days before cooking.

B. INGREDIENT COMBINATION AND HEATING ON THE DAY OF SERVICE.

1. Place 5 lbs, defrosted ground beef into a 400 hotel pan. Break up into large pieces.
2. Add 1/4 bag (2.25 oz) taco seasoning to meat.
3. Add 1/2 medium onion (8 oz) diced to meat.
4. Add 1 bag (2.5 lb) IQF frozen mushrooms to meat.
5. Add 4 cups of re-fried beans to meat.
6. Add 2 cups of water to meat.
7. Cover with metal lid.

Convection oven method: Bake in preheated oven at 325°F for 2 hours and 15 minutes.

C. MEASUREMENT AND ASSEMBLY ON THE DAY OF SERVICE.

Place packages of flour tortillas in the Cres Cor 30 minutes before ready to assemble.

1. Break up meat and blend with ingredients using a wire whisk.
2. Lay out tortillas according to established work method.
3. Portion a # 6 scoop (5.3 oz) of meat on the center of tortillas. Spread lengthwise.
4. Fold opposite ends of tortilla, then roll tightly into the shape of a burrito.
5. Place burritos in oven-able containers, top with 2 oz of enchilada sauce and 1 oz shredded cheese.
6. Do not cover with lid until finishing step is completed.

D. FINISHING STEP

Convection oven method: Bake in preheated oven at 325 for 8- 10 minutes or until internal temperature reaches 165°F.

Cover with oven-able container lid.

E. SERVICE.

- Hold until and during service at a minimum internal temperature of 135°F.
- Serve students meal portions according to menus.
- Process #2: Same day process

Recipe Instruction Report



| HACCP Information |
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| <ul style="list-style-type: none"> · Wash and sanitize work surface, equipment and utensils. · Wash hands before and after preparing food. · Reheat food to 165 degrees Fahrenheit for 15 seconds. · Wear gloves when preparing food and change as needed. · Thaw food in the refrigerator at 41 degrees Fahrenheit · Discard food held in the temperature danger zone for longer than four hours. · Hold cold foods at an internal temperature of 41 degrees F or lower. · Prepare raw foods separately from ready to eat foods. · Remove from the refrigerator only as much product as can be prepared at one time. · Store raw meat, poultry, and fish in the bottom of the refrigerator. · Wear a hair net when working in the production area. |
| Allergens |
| Dairy, Soy, Wheat |

| Local Serving Details | | | | |
|-----------------------|--------------|------------|-----------------------|---------------------|
| Serving Size | Serving Type | Weight (g) | Proj. Num.Of Servings | Serving Description |
| 1 | Each | 319.166 | 25 | |