

Recipe Instruction Report



Recipe Name: Burrito, Saucy Beef & Bean

Recipe Code: REC53858

Number of Servings: 25

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

Ingredient Name	Code	Primary Measure	Secondary Measure
BEEF, CRUMBLES, TACO FILLING	6288	1/2 Bag- 10 lb	
ONIONS, RAW, YELLOW	11282	1/2 Each, medium (2-1/2" dia)	
MUSHROOMS, DICED, FROZEN	11260	1 2.5 lb bag	
BEANS, REFRIED, VEGETARIAN, CANNED	0104	4 Cup	
TORTILLA, FLOUR, WHITE 10"	0782	25 Each	
SAUCE, ENCHILADA	4554	1/2 Can #10	
CHEESE, SHREDDED BLEND	46614	1/3 Bag 5 Lb	

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Preparation Description

A. GENERAL PREPARATION 2 DAYS BEFORE SERVICE.

Thaw beef under refrigeration at 41°F.

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

1. Place 5 lbs (1/2 bag) of beef crumbles into a 4" senior pan,
2. Add 8 oz(1/2 medium onion) of diced onion to meat.
3. Add 1 bag (2.5 lb) IQF frozen mushrooms to meat.
4. Add 4 cups of re-fried beans to meat.
5. Add 2 cups of water to meat.
6. Cover with metal lid.

Note: Taco meat packaging is not suitable for reheating this product.

Convection oven method: Bake in preheated oven at 350°F for 30 - 40 minutes or until internal temperature reaches 165°F.

Combi oven method: On your school's profile, select the day of the week, select tile labeled with the item to be cooked. Load the product when prompted by oven, probe product if prompted by oven. Close the door to begin the cooking process. Oven will alert you when the product is ready.

C. MEASUREMENT AND ASSEMBLY ON THE DAY OF SERVICE.

Place packages of flour tortillas in the Warmer 30 minutes before ready to assemble

Steamer Method: Heat Enchilada sauce for 20 minutes in a 7 quart metal inset covered with film.

1. Using a wire whisk, mix meat and ingredients in senior pan well.
2. Lay out tortillas according to established work method.
3. Portion out a # 6 scoop(4.5 oz) of the meat mixture on to the

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center of the tortillas.

4. Fold opposite ends of tortilla, then roll tightly into the shape of a burrito 4 1/2" burrito.
5. Place burritos in a #1 bio box, top with 2 oz of enchilada sauce and 1 oz shredded cheese.
6. Close bio box. Hold burritos in warmer until serving time.

D. 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.

HACCP Information

- Wash and sanitize work surface, equipment and utensils.
- Wash hands before and after preparing food.
- Reheat food to 165F for 15 seconds.
- Wear gloves when preparing food and change as needed.
- Thaw food in the refrigerator at 40F.
- Discard food held in the temperature danger zone for longer than four hours.
- Check temperature of storage area at beginning of shift.
- If prepared for hot transport, follow established guidelines
- Label food for storage with ingredient list and date of preparation.
- Hold cold foods at an internal temperature of 40F 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.

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Allergens
Dairy, Soy, Wheat

Local Serving Details				
Serving Size	Serving Type	Weight (g)	Proj. Num.Of Servings	Serving Description

1	Each	318.615	25	
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Saucy Burrito Bio Box Packaging.

1. Fold opposite ends of tortilla into a 4½ " long burrito. Fold the other 2 ends of tortilla by 2½ inches. This will help you fit the burrito into the bio box.
2. Place burrito into a #1 bio box. The inside length of the bio box is 4¾". Following the instructions above will help you fit the burrito into the bio box with ease.
3. Pour 2oz of hot enchilada sauce over burrito in bio box.
4. Top burrito with 1oz of shredded cheddar/jack blend. Close bio box and hold in warmer until serving time.

