



Title: Bean & Cheese Burrito

Recipe Code No:

Category: Entree

Cooking Process: #2 Same Day Service

70 Servings

Ingredients

Weight

Measure

Tortillas, 8", WG

70

Beans, Pinto, dry

10 lb

Water for soaking

To cover beans by
2 inches

Water for cooking

5 gal

Salt

5 Tbsp

Salsa

2 ½ cups

Directions

1. One day prior to service: Transfer tortillas to the stockroom to thaw and soften overnight. Rinse beans in a colander under running water. Remove any defective beans, rocks, or small debris. Transfer beans to a bowl or container and add enough water to rise 2 inches above the beans. Cover beans and place in refrigerator for 6 hours or overnight. Up to 5 pounds of beans may be soaked in a 4-inch full size steam table pan. Note: You may ask your Health Department for a variance to soak at room temperature.
2. On the day of service, preheat convection oven to 350 °F.
3. Spray three 4-inch full size steamtable pans with pan release.
4. Divide the drained, soaked beans evenly among the 3 prepared pans (about 1 gallon 1 cup per pan). *Note: 10 lb dry beans = approximately 12 ½ qt (19 lb) rehydrated beans.*
5. Cover each pan of beans with 1 gal 2 ½ qt of water and add 1 Tbsp + 2 tsp of salt.

70 Servings			
Ingredients	Weight	Measure	Directions
Taco seasoning, reduced sodium		1 ¾ cup	<p>6. Cover and bake beans for 1 ½ hours or until tender, then uncover and bake for an additional 15 minutes until liquid is reduced and slightly thickened. CCP: Cook to a minimum internal temperature at or above 135°F.</p> <p>7. Carefully drain cooked beans.</p> <p>8. In large mixing bowl or mixer bowl with flat paddle, add beans, salsa, taco seasoning, and shredded cheese. Use flat paddle or an immersion blender to blend mixture until approximately ½ the beans are smooth.</p> <p>9. Place tortillas in a single layer on a clean work surface or parchment paper. Using a #6 scoop, place ⅔ cup (approximately 6.7 oz) of bean mixture two inches from the top of the tortilla. Fold bottom of tortilla over mixture. Keeping hands pressed on the top of the tortilla, gently pull the tortilla back toward the bottom, forcing the mixture to fill the cavity. Fold in both sides about an inch, and roll into a burrito.</p> <p>10. Place burrito seam side down on parchment-lined full-size sheet pan (3 across X 10 down = 30 burritos per pan). Lightly spray food release over burritos before placing in oven to prevent drying out.</p> <p>11. Bake 10-12 minutes.</p> <p>12. Transfer burritos to 2-inch steam table pans; about 20 per pan. Cover and place burritos in hot holding cabinet. CCP: Hold at or above 135°F.</p>
Cheese, cheddar, shredded, reduced sodium	3 lb 12 oz		

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Meal Components: 3.75 oz M/MA, 1.75 WGR grain

Notes:
*See Marketing Guide for purchasing information on foods that will change during preparation or when a variation of the ingredient is available.

Marketing Guide	70 Servings
Food as Purchased for	

Serving
One burrito provides 3.75 oz eq m/ma, 1.75 oz eq WGR grain*

*Contribution may vary depending on tortilla brand.

Note: Prepare for just-in-time service to avoid excessive leftovers as filled burritos may become poor quality if held for long periods or reheated.

Nutrients Per Serving			
Calories	395	kcal	
Protein	20	g	
Carb	67	g	
Total Fat	6	g	
Sat Fat	2	g	
Chol	7	mg	
Sodium	750	mg	
Dietary Fiber	13	g	