

# MEXICAN BURRITO-MERCHANTS

## MEAL COMPONENT CONTRIBUTION:

2½ oz. eq. of meat/meat alternate, 2 oz. eq. of whole grains, 1/8 cup of red/orange vegetable

**NUMBER OF PORTIONS:** 100 **SIZE OF PORTION:** 1 burrito with 1 ounce of salsa for serving

**RECIPE HACCP PROCESS:** #2 - Same day service



MEAT/MEAT ALTERNATE : WHOLE GRAINS : VEGETABLES  
(RED/ORANGE)

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Burrito, Beef & Bean, Whole Wheat, #1103	100 burritos
Pan Release Spray, Vegetable Oil, #2514	10 second spray
Cheese, American, Grated/Shredded, USDA	3 pounds + 2 ounces
Salsa, Bulk, #2823	1 gallon

## DIRECTIONS

- Place the burritos on a sheet pan that has been sprayed with pan release spray.
- Bake the burritos according to the directions on the package or case. (Prepare in batches to maintain quality.)  
CCP: Heat to 135 degrees F or higher for 15 seconds at the completion of the cooking process. If manufacturer instructions on package or case have a higher temperature, follow those recommendations.
- Sprinkle the cheese evenly over the burritos just before serving.
- Portion 1-ounce of salsa into containers for student selection.
- Portion 1 burrito with 1 ounce of salsa per serving. Each portion provides 2½ oz. eq. of meat/meat alternate, 2 oz. eq. of whole grains, and 1/8 cup of red/orange vegetable.  
CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes. Discard any leftovers.

## PRODUCTION NOTES

Use USDA Foods products when available.

"Culinary Techniques for Healthy School Meals: Preparing Meats" provides seasoning and serving ideas for meats.

## SERVING NOTES

Batch cook: Prepare only what can be served in a 30 minute period to maintain maximum quality.

## NUTRIENTS PER SERVING

Calories	347	Dietary Fiber	8.78 g	Sodium	673.00 mg	Sat. Fat	5.23 g
Carbohydrates	41.86 g	Protein	18.71 g	Total Fat	12.56 g	Trans Fat	0.00 g