Source: MRS 2021 MRS: 1125 – Beef (1000s)

# **BEEF AND BEAN BURRITO (PURCHASED)**

#### **MEAL COMPONENT CONTRIBUTION:**

2 oz. eq. meat/meat alternate, 2 oz. eq. whole grains **NUMBER OF PORTIONS:** 96 **SIZE OF PORTION:** 1 burrito **RECIPE HACCP PROCESS:** #2 - Same day service





MEAT/MEAT ALTERNATE: WHOLE GRAINS

INGREDIENT	MEASURE (FOR 96 SERVINGS)
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Pan Release Spray, Vegetable Oil, #2514	20 second spray
Burrito, Beef & Bean, Whole Wheat, #1103	96 burritos

### **DIRECTIONS**

- For best results, thaw product prior to baking.
- 2. Spray sheet pans with pan release spray.
- 3. Bake according to package and/or case directions.
  - CCP: Heat to 135 degrees F or higher for 15 seconds at the completion of the cooking process. If the manufacturer instructions on the package or case have a higher temperature, follow those recommendations.
- 4. Portion 1 burrito for serving. Each portion provides 2 oz. eq. meat/meat alternate and 2 oz. eq. of whole grains. CCP: Hold and maintain the product at a minimum of 135 degrees F or higher. Check temperature every 30 minutes. Leftovers should be covered, labeled and dated. Quick chill within 2 hours to 70 degrees F or lower and from 70 to 41 degrees F within an additional 2 hours.

## **SERVING NOTES**

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

### **NUTRIENTS PER SERVING**

Calories	279	Dietary Fiber	7.50 g	Sodium	403.00 mg	Sat. Fat	2.23 g
Carbohydrates	38.80 g	Protein	15.71 g	Total Fat	8.06 g	Trans Fat	0.00 g