

Beef or Pork Burrito

Meal Components: Vegetable, Vegetable - Red / Orange, Grains, Meat / Meat Alternate

Main Dishes, D-12

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Raw ground beef (no more than 15% fat)	5 lb 2 oz		10 lb 4 oz		1. Brown ground beef or pork. Drain. Continue immediately.
OR	OR		OR		
Raw ground pork (no more than 15% fat)	5 lb 2 oz		10 lb 4 oz		
*Fresh onions, chopped	5 oz	3/4 cup 2 Tbsp	10 oz	1 3/4 cups	2. Add onions, granulated garlic, pepper, tomato paste, water, and seasonings. Blend well. Simmer for 30 minutes.
OR	OR	OR	OR	OR	
Dehydrated onions	1 oz	1/2 cup	2 oz	1 cup	
Granulated garlic		1 Tbsp		2 Tbsp	
Ground black or white pepper		2 tsp		1 Tbsp 1 tsp	
Canned low-sodium tomato paste	1 lb 12 oz	3 cups 2 Tbsp (1/4 No. 10 can)	3 lb 8 oz	1 qt 2 1/4 cups (1/2 No. 10 can)	

Chili powder		3 Tbsp		1/4 cup 2 Tbsp	
Ground cumin		2 Tbsp		1/4 cup	
Paprika		1 Tbsp		2 Tbsp	
Onion powder		1 Tbsp		2 Tbsp	
Reduced fat cheddar cheese, shredded	2 lb 8 oz	2 qt 2 cups	5 lb	1 gal 1 qt	3. Combine shredded cheese with meat mixture.
Whole grain-rich flour tortillas (1 oz)		50 each		100 each	<p>4. Steam tortillas for 3 minutes until warm. OR: Place in warmer to prevent torn tortillas when folding.</p> <p>5. Portion meat mixture with heaping No. 12 scoop (? cup plus 1 Tbsp) onto each tortilla. Fold around meat envelope style.</p> <p>6. Place folded burritos seam side down on sheet pans (18" x 26" x 1") which have been lightly coated with pan release spray, 33-35 burritos per pan.</p> <p>7. Bake: Conventional oven: 375° F for 15 minutes Convection oven: 325° F for 15 minutes</p>
Reduced fat Cheddar cheese, shredded (optional)	13 oz	3 1/4 cups	1 lb 10 oz	1 qt 2 1/2 cups	8. CCP: Hold for hot service at 135° F or higher. Sprinkle shredded cheese (optional) evenly over burritos before serving.

Notes

Comments:

*See Marketing Guide.

†Mexican Seasoning Mix (see G-01A, Sauces, Gravies, and Seasoning Mixes) may be used to replace these ingredients.

For 50 servings, use ¼ cup 3 Tbsp Mexican Seasoning Mix. For 100 servings, use ¾ cup 2 Tbsp Mexican seasoning Mix.

A new nutrient analysis will be coming. Updated July 2014. Restandardization in progress.

Marketing Guide

Food as Purchased for	50 Servings	50 Servings
Mature onions	6 oz	12 oz

Serving	Yield	Volume
1 buritto provides 2 oz equivalent meat/meat alternate, 1/8 cup red/orange vegetable, 1/8 cup additional vegetable, and 1 oz equivalent grains.	50 Servings: about 10 lb 5 oz (filling) 50 burritos	50 Servings: about 1 gallon 1 quart (filling) 2 sheet pans
	100 Servings: about 20 lb 10 oz (filling) 100 burritos	100 Servings: about 2 gallons 2 quarts (filling) 3 sheet pans