



266 Chicken and Black Bean Salsa Burritos

Category: Lunch Entree

Serves: 32 (Servings)

HACCP Process: None



ALLERGENS	DIETARY RESTRICTIONS	RELIGIOUS RESTRICTIONS
Milk, Wheat	None	None

PICKLIST
1 #10 can of Beans, Black, Cnd (USDA) (13.5 spc), 1 5# bag of Cheese, Mozzarella, Shredded, Part Skim (, 1 5.5# container of Chili Powder (5# container), 1 1 cup of Juice, Lemon, 1 18 oz cont of Pepper, Black, 2 Teaspoons of Salt, Table

#	INGREDIENTS	INSTRUCTIONS
1	32 x Tortilla of Tortilla, Whole Wheat, 10"	Lay out tortillas on a clean work surface. Using a #6 scoop place 2/3 cup of the filling in the center of each tortilla. Roll up the burritos and place on the parchment lined sheet pan. Cover with Foil. Bake in the oven for about 15 minutes. Heat to 165 degrees or higher for at least 15 seconds. Hot for hot service at 135 degrees or higher. Serving = 1 burrito Control Measures: End of Service Temperature
2		Preheat oven to 325 degrees. Line sheet pan with parchment paper. Control Measures: Wash Hands/ Replace Gloves
3	5 x Pound of Beans, Black, Cnd (USDA) (13.5 spc) 3 x Pound of Chicken Diced, Cooked, Frozen (USDA) 1/2 x Pound of Cheese, Cheddar, Shredded, Red. Fat (USDA) 1/2 x Pound of Cheese, Mozzarella, Shredded, Part Skim (1/2 x Cup of Juice, Lemon 2 x Teaspoon of Salt, Table 2 x Teaspoon of Cumin, Ground 2 x Teaspoon of Chili Powder (5# container) 2 x Teaspoon of Pepper, Black	Combine the beans, diced cooked chicken, cheese, lemon juice, salt, ground cumin, chili powder, and black pepper in a large mixing bowl.

NOTES
Makes 32 servings. Thaw diced chicken and cheese at least one day before serving. Crediting: Product Formulation Statement 10" tortilla: 2.25 oz eq Grains 48 oz chicken + 16 oz cheese + = 64 oz M/MA / 2 = 2 oz eq M/MA Beans 5 lbs = 3/8 cup legume/vegetable

NUTRIENT	SERVINGS
Calories	335.7578 kcals
Saturated Fat	5.7781 g



NUTRIENT	SERVINGS
Sodium	704.6657 mg
Total Carbohydrate	40.0767 g

¹ Nutrient components missing

SERVING SIZE	MEAL CONTRIBUTION
Servings	2.000 oz Meats/Meat Alternates, 2.250 oz Grains, 2.250 oz Whole Grain-Rich (Grains), 0.375 cups Vegetables, 0.375 cups Beans/Peas (Vegetables)