



# Recipe Production

Printed: 09/17/2019 7:20 PM

**Recipe Number:** MV070

**Recipe Name:** BURRITO BEAN N CHEESE

**Hot:** Yes

**Recipe Source:** Cook Book

**HACCP Process Category:**

Complex

**Serving Description:** 1 BURRITO

Projected Yield		Actual Yield		Leftovers	Disposition
Quantity	Serving Size	Quantity	Serving Size		
30	1 BURRITO				

Labor				
Employee Name	Start Time	Stop Time	Total Time	Rate

Stock Number	Description	Amount 1	Measure 1	Amount 2	Measure 2	Location
9004	CHEESE CHED SHRED 30 LB	1	Pound	14	Ounce	(Unassigned)
SI701	BEANS REFR PINTO SUBRECIPE	5	Pound	13 1/2	Ounce	(Unassigned)
1049	SPICE OREGANO BULK 5 LB	3/4	tsp			(Unassigned)
1011	SALT KOSHER 12/3 LB	1 1/2	tsp			(Unassigned)
1046	SPICE CUMIN BULK 10 LB	3/4	tsp			(Unassigned)
1010	SALSA MEDIUM RED 4/1 GAL	1	Pint	4	Tbsp	(Unassigned)
SI301	RICE BROWN STEAM BULK	1	Pound	2	Ounce	(Unassigned)
3542	TORTILLA 9" WG 12/12 CT	30	TORT 9"			(Unassigned)

**Cooking Instructions**

**Cooking Temperature:** 0      **Cooking Times:**    **Hours:** 0      **Minutes:** 0

**Pre-Preparation Instructions**

Steam rice and cool.  
 Chill beans.  
 Thaw cheese.

**Preparation Instructions**

Combine beans, cheese, rice, oregano, salt, cumin and salsa.  
 To assemble burritos:  
 Lay out tortillas.  
 Using a level #8 disher, scoop bean/rice/cheese mixture in center of tortilla.  
 Place 30 burritos on each parchment - lined sheetpan (5 x 6).  
 Cover with another piece of parchment paper, then plastic bag.  
 Label, date and refrigerate until ready to transport.  
 Chill burritos per HACCP. Keep cold during transport to satellite kitchens.  
 Fold in sides tightly and roll up.

**Serving Instructions**

Take sheet pan of burritos out of plastic bag. Make sure parchment paper is on top of burritos. Tightly cover pan with foil.  
 Heat TIGHTLY COVERED burritos in a 350 - degree oven until internal temperature reaches 165 degrees (approx 1 hour). Check internal temperature of a couple of burritos after 30 minutes cooking time.  
 Serve one burrito per student grades 3 - 12.  
 Serve one half burrito per student grades K - 2.



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Nutrient	Unit	Recipe Nutrient Value	Nutrient Value per 100 Grams	Nutrient Value per Serving	% of Calories	Missing Value
Food Energy	kcal	10,591.6533	168.9837	353.0551		
Saturated Fat	g	38.3154	0.6113	1.2772	3.26	
Sodium	mg	28,531.4828	455.2033	951.0494		
Total Trans	g	0.0000	0.0000	0.0000		*
Total Fat	g	188.7314	3.0111	6.2910	16.04	
Cholesterol	mg	178.6025	2.8495	5.9534		
Carbohydrate	g	1,810.6580	28.8880	60.3553	68.38	
Total Dietary Fiber	g	184.3690	2.9415	6.1456		
Protein	g	545.1655	8.6978	18.1722	20.59	
Vitamin A (RE)	RE	903.3295	14.4121	30.1110		
Vitamin A (IU)	IU	3,552.6265	56.6801	118.4209		
Vitamin C	mg	83.6571	1.3347	2.7886		
Calcium	mg	6,227.5464	99.3569	207.5849		
Iron	mg	104.4726	1.6668	3.4824		
Moisture	g	1,131.5797	18.0537	37.7193		*
Ash	g	63.6187	1.0150	2.1206		*

Stock Number	Description	Units per		Cases	Broken Units	Broken Unit Description	Actual Used
		Case	Location				
9004	CHEESE CHED SHRED 30 LB	1.00	(Unassigned)	1	0.88	LB	/
SI701	BEANS REFR PINTO SUBRECIPE	1.00	(Unassigned)	0	0.27	20.875 LB	/
1049	SPICE OREGANO BULK 5 LB	1.00	(Unassigned)	0	0.00	LB	/
1011	SALT KOSHER 12/3 LB	1.00	(Unassigned)	0	0.01	BOX (3 LB)	/
1046	SPICE CUMIN BULK 10 LB	1.00	(Unassigned)	0	0.00	LB	/
1010	SALSA MEDIUM RED 4/1 GAL	1.00	(Unassigned)	0	0.14	GAL	/
SI301	RICE BROWN STEAM BULK	1.00	(Unassigned)	1	0.06	1 POUND	/
3542	TORTILLA 9" WG 12/12 CT	1.00	(Unassigned)	30	0.00	TORTILLA	/

**REPORT CRITERIA:**

Sections Filter(s):

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