

Chipotle Chicken Burrito

Makes: 100 servings

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| Ingredients | Weight | Measure |
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| Water | | 1 gal 2 1/4 cup |
| Brown rice, uncooked | 3 lb 2 oz | |
| Black beans, drained and slightly mashed | | 12 1/2 cups (2 No. 10 cans) |
| Cooked chicken, diced | 4 lb 12 oz | 3 qt 3 cups |
| Canned chipotle peppers in adobo sauce | 6 oz | |
| Canned tomato paste | 5 lb 4 oz | 2 qt 1 1/4 cups (approximate 3/4 No. 10 can) |
| Fresh onions, chopped | 10 oz | 1 3/4 cup |
| Garlic powder | | 2 Tbsp |
| Ground black or white pepper | | 1 Tbsp 1 tsp |
| Water | | 2 qt 1 cup |
| Chili powder | | 1 Tbsp |
| Ground cumin | | |

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| Paprika | | 1 Tbsp |
| Onion powder | | 1 Tbsp |
| Reduced fat cheddar cheese, shredded | 5 lb | 1 gal 1 qt |
| Flour tortillas, whole wheat, 8" | | 100 each |

Directions

1. Boil water. Place 1 lb 9 oz rice in each 12" x 20" x 2 ½" steam table pan (should use 2). Pour 2 qt 1 ¾ cups boiling water per steam table pan. Cover pans tightly.
2. Bake in conventional oven at 350°F for 50 minutes; or steamer at 5 lb pressure for 50 minutes.
3. Mixed diced cooked chicken, cooked brown rice and mashed black beans together.
4. Add canned chipotle peppers and sauce to food processor with tomato paste. Process until smooth.
5. Add tomato/chipotle sauce, onions, garlic powder, pepper, water, and seasonings to saucepan or steam jacketed kettle. Blend well. Bring to boil. Reduce heat and simmer for 25-30 minutes. Stir periodically. CCP: Heat to 165°F for 15 seconds.
6. Combine chicken and rice mixture with tomato/chipotle sauce and cheddar cheese.
7. Steam tortillas for 5 minutes until warm. Or
8. Place in warmer to prevent torn tortillas when folding.
9. Portion meat mixture with No. 8 scoop onto each tortilla. Fold around meat envelope style.
10. Place folded burritos seam side down on sheet pans (18" x 26" x 1") which have been lightly coated with pan release spray, 24 burritos per pan. For 100 servings, use 4 full pans and 1 half.
11. Cover pans with foil.
12. Bake: Conventional oven: 375°F for 15 minutes
Convection oven: 325°F for 15 minutes
CCP: Heat to 165°F or higher for at least 15 seconds. CCP: Hold for hot service at 135°F or higher.