

# Turkey Breakfast Burrito with Salsa

**Makes:** 50 Servings

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Ingredients	Weight	Measure
Eggs, large		50 each
Frozen corn	10 oz	2 cups
Lowfat milk		3/4 cup
Turkey ham, diced into 1/2-inch pieces	3 lb 2 oz	
Fresh green peppers, diced	12 oz	
Onions, diced	14 oz	
Fresh tomatoes, diced	2 oz	
Prepared mustard		1/4 cup
Granulated garlic		2 tsp
Hot pepper sauce		1 Tbsp
Salt		2 tsp
Flour tortillas		50 each (at least 1.1 oz)
Mild salsa	3 lbs 2 oz	

## Nutrition Information

Key Nutrients	Amount	% Daily Value*
Total Calories	185	
Total Fat	8 g	
Protein	10 g	
Carbohydrates	19 g	
Dietary Fiber	NA	
Saturated Fat	NA	
Sodium	378 mg	

## Directions

1. In a mixer, using a paddle attachment, blend eggs, corn, milk, turkey ham, green peppers, onions, tomatoes, prepared mustard, granulated garlic, hot pepper sauce, and salt.
2. Pour egg mixture into an oiled 12x20x2-inch steamtable pan. Cover tightly with foil or metal lid. Bake in convention oven at 350°F for 60 minutes, convection oven at 325°F for 50 minutes, or compartment steamer for 30 minutes.
3. Shingle 25 tortillas in a 12"x20"x2" steamtable pan. Heat in compartment steamer for 2-3 min covered with plastic wrap, or cover with clean damp cloth and heat in conventional oven at 300°F for 3 min or convection oven at 300°F for 3 min.
4. Fill each tortilla with No. 10 scoop of cooked egg mixture. Roll tortilla.
5. Serve each burrito with 2 Tbsp (1 oz) of salsa.
6. Portion: 1 burrito contains 3 oz (#10 scoop) which provides 2 oz meat, 1/4 cup of vegetables, and 1 serving grains/bread.