

# Beef or Pork Burrito (Using Canned Meats)

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

Main Dishes, D-12B

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Canned beef with natural juices, undrained	6 lb 6 oz	3 1/2 No. 2 1/2 cans	12 lb 12 oz	7 No. 2 1/2 cans	1. Remove fat from undrained canned beef or undrained canned pork
OR	OR	OR	OR	OR	
Canned pork with natural juices, undrained	6 lb 6 oz	3 1/2 No. 2 1/2 cans	12 lb 12 oz	7 No. 2 1/2 cans	2. Add onions, garlic, pepper, tomato paste, water, and seasonings. Blend well. Simmer for 30 minutes.
*Fresh onions, chopped	5 oz	3/4 2 Tbsp	10 oz	1 3/4 cups	
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	3 lb 3 oz	3 qt 3/4 cup	6 lb 6 oz	1 gal 2 3/8 qt	<b>3.</b> Combine shredded cheese with meat mixture.
Whole grain-rich flour tortillas (1 oz)		50 each		100 each	<p><b>4.</b> Steam tortillas for 3 minutes until warm. OR: Place in warmer to prevent torn tortillas when folding.</p> <p><b>5.</b> Portion meat mixture with No. 12 scoop (? cup) onto each tortilla. Fold around meat envelope style.</p> <p><b>6.</b> 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><b>7.</b> 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	<b>8.</b> 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 ¼ 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 burrito provides 2 oz equivalent meat/meat alternate, 1/8 cup red/orange vegetable, 1/8 cup other vegetable, and 1 oz equivalent grains.	<b>50 Servings:</b> 50 burritos <b>100 Servings:</b> 100 burritos	<b>50 Servings:</b> 2 sheet pans <b>100 Servings:</b> 3 sheet pans