

Wet Burrito

Servings:	75.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-47914
School:	Concord Community Elementary Schools		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BURRITO BEAN/CHS WGRAIN	75 Each	BAKE CONVENTIONAL OVEN 325°F: FROM FROZEN - 22-27 MINUTES. FROM THAWED - 16-22 MINUTES. CONVECTION OVEN 300°F: FROM FROZEN - 16-22 MINUTES. FROM THAWED - 15-19 MINUTES. INTERNAL PRODUCT TEMPERATURE SHOULD REACH 160°F. CONFIRM WITH MEAT THERMOMETER. TIMES AND TEMPERATURES MAY VARY BASED ON ACTUAL EQUIPMENT AND QUANTITY OF PRODUCT PREPARED. ADJUST ACCORDINGLY. CAUTION: PRODUCT WILL BE HOT.	150852
SAUCE ENCHILADA MILD	1 1/2 Quart		598461

Preparation Instructions

Thaw burritos.

Apply a light coating of enchilada sauce to the bottom of a 2" hotel serving pans.

Place burritos in pans.

Top with remaining enchilada sauce.

Heat.

Convection Oven: 325F. Thawed = 14-20 minutes. Convection Oven: 300F. Thawed = 12-18 minutes. Internal temperature should reach 160F.

Meal Components

Amount Per Serving

Meat/Meat Alternate	2.000
Grain	2.000
Fruit	0.000
DarkGreen	0.000
Red/Orange	0.000
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starchy	0.000

Nutrition Facts

Servings Per Recipe: 75.00

Serving Size: 1.00 Each

Amount Per Serving	
Calories	316.40
Fat	9.00g
Saturated Fat	4.00g
Trans Fat	0.00g
Cholesterol	10.00mg
Sodium	675.97mg
Carbohydrates	41.28g
Fiber	9.00g
Total Sugar	4.64g
Added Sugar	0.64g
Protein	16.00g
Vitamin A 400.00mcg RAE	Vitamin C 3.60mg
Calcium 200.00mg	Iron 2.70mg

Nutrition - Per 100g

No 100g Conversion Available