

72336: THEME BURRITO GUSTO CARNE ASADA BURRITO

Portion: 1 Burrito	\$2.82	24 Portions \$67.77	48 Portions \$135.54	72 Portions \$203.31	96 Portions \$271.07
FOIL SHEET 12 X 10.75		24 EACHES \$0.39	48 EACHES \$0.78	72 EACHES \$1.17	96 EACHES \$1.56
12" FLOUR TORTILLA, warmed		24 EACHES \$5.19	48 EACHES \$10.37	72 EACHES \$15.56	96 EACHES \$20.74
CHOICE OF RICE, 1/2 cup hot R 74471		24 4 oz PORTIONS \$4.25	48 4 oz PORTIONS \$8.50	72 4 oz PORTIONS \$12.75	96 4 oz PORTIONS \$17.00
CHOICE OF BEANS, 1/2 cup hot R 78461		24 1/2 Cup PORTIONS \$8.26	48 1/2 Cup PORTIONS \$16.51	72 1/2 Cup PORTIONS \$24.77	96 1/2 Cup PORTIONS \$33.02
SOUTHWEST FLANK STEAK diced 1/2" 1/4 cup R 77624		24 3 oz PORTIONS \$35.22	48 3 oz PORTIONS \$70.44	72 3 oz PORTIONS \$105.6	96 3 oz PORTIONS \$140.8
SOUR CREAM 2 TBS		3 CUP \$2.30	1 QRT 2 CUP \$4.59	2 QRT 1 CUP \$6.89	3 QRT \$9.18
CHEDDAR/JACK, shredded, 1/4 cup		1 LB 8 OZ \$3.89	3 LB \$7.79	4 LB 8 OZ \$11.68	6 LB \$15.57
CHOICE OF SALSA, 1/4 cup R 71921		24 2 oz PORTIONS \$7.16	48 2 oz PORTIONS \$14.32	72 2 oz PORTIONS \$21.48	96 2 oz PORTIONS \$28.65
HOUSE FRIED TRI COLOR TORTILLA CHIPS R 74399		24 1 oz PORTIONS \$1.12	48 1 oz PORTIONS \$2.24	72 1 oz PORTIONS \$3.36	96 1 oz PORTIONS \$4.48

- Methods:
1. Warm tortilla in a skillet or tortilla warmer. Flip over 1 time.
 2. Place 1 sheet of foil on clean work surface. Place 1 tortilla over foil
 3. In center of tortilla place: 1/2 cup rice, 1/2 cup beans and 1/4 cup protein
 4. Top with customers choice of fillings: 2 TBS sour cream, 1/4 cup cheese and 1/4 cup salsa
 5. Roll into Burrito with foil wrap and serve immediately with 1 oz house fried tortilla chips

Shelf Life: If leftover, do not reuse

Per Burrito

- 1 ea 12" flour tortilla, warmed
 - .5 cup choice of rice (cilantro lime or mexican brown rice)
 - .5 cup choice of beans (pinto beans or black beans)
 - .25 cup flank steak (about 3 oz)
 - 2 TBS sour cream
 - 1/4 cup cheddar/jack, shredded
 - .25 cup choice of salsa (fire roasted, salsa verde, mango black bean, roasted corn or picante)
- Serve on the side: 1 oz house fried tortilla chips

Allergens (including sub recipes): Milk,Wheat,Gluten

Vegan Type: Non Vegan

Sell for an Up charge: Serve with: 2 oz fresh made corn tortilla chips, 2 oz pico de gallo, 2 oz guacamole

Note: nutrition analysis uses white tortilla, cilantro lime rice, pinto beans, flank steak, sour cream, cheddar jack cheese, salsa verde and tortilla chips

Sub Recipe 74471: RICE CILANTRO LIME veg base

Portion: 4 oz	\$0.18	24 Portions \$4.25	48 Portions \$8.50	72 Portions \$12.75	96 Portions \$17.00
OIL OLIVE VEG BLEND		3 TBS 1 1/4 TSP \$0.10	6 TBS 2 1/2 TSP \$0.20	10 TBS 7/8 TSP \$0.30	13 TBS 2 1/8 TSP \$0.40
ONIONS, minced		1 LB 1/4 OZ \$1.37	2 LB 5/8 OZ \$2.74	3 LB 7/8 OZ \$4.12	4 LB 1 1/8 OZ \$5.49
GARLIC, fresh, minced		2 TBS \$0.23	4 TBS \$0.46	6 TBS \$0.68	8 TBS \$0.91
RICE		1 LB 13 1/8 OZ \$0.96	3 LB 10 1/4 OZ \$1.91	5 LB 7 3/8 OZ \$2.87	7 LB 4 5/8 OZ \$3.83
WATER		1 QRT 3 1/4 CUP \$0.00	3 QRT 2 5/8 CUP \$0.00	1 GAL 1 1/2 QRT \$0.00	1 GAL 3 1/4 QRT \$0.00
LOW SODIUM VEGETABLE BASE		1 1/2 OZ \$0.68	3 OZ \$1.36	4 1/2 OZ \$2.05	6 OZ \$2.73
LIME JUICE FRESH		2 1/8 OZ \$0.23	4 1/4 OZ \$0.46	6 3/8 OZ \$0.69	8 5/8 OZ \$0.92
LIME ZEST, grated		1 TBS 1 1/3 TSP \$0.03	2 TBS 2 5/8 TSP \$0.06	4 TBS 7/8 TSP \$0.09	5 TBS 2 1/4 TSP \$0.12
CILANTRO, fresh minced		4 TBS 7/8 TSP \$0.56	8 TBS 1 2/3 TSP \$1.12	12 TBS 2 1/2 TSP \$1.68	1 CUP 1 1/8 TBS \$2.23
SALT		1 TBS 1/2 TSP \$0.01	2 TBS 1 TSP \$0.03	3 TBS 1 3/8 TSP \$0.04	4 TBS 1 7/8 TSP \$0.06
BLACK PEPPER TABLE GRIND		1 1/4 TSP \$0.08	2 5/8 TSP \$0.16	1 TBS 7/8 TSP \$0.24	1 TBS 2 1/8 TSP \$0.32

- Methods:
1. Heat oil in heavy pot over medium heat, add onions, cook until translucent, approximately 5 minutes
 2. Add the garlic and sauté another minute
 3. Add rice and sauté, stirring frequently, until coated with oil and heated through
 4. Add water and base, bring to a simmer, stirring to prevent sticking
 5. Cover and place in 350°F oven, cook for 20-25 minutes until tender
 6. Remove from oven, let stand 5 minutes. Uncover, fluff with fork
 7. Stir in lime juice, zest and cilantro, season with salt and pepper
- CCP- Minimum internal temperature of 140°F (for 15 seconds)
8. CCP- Hold hot at 140°F or above for service, or Cool quickly (per HACCP) to 40°F or below

Shelf Life: Use within 24 hours. CCP- Reheat quickly (per HACCP) to 165°F (for 15 seconds)

Kitchen Notes:

- 4 qt = 7.08 lb
- 1 cup ~ 6.2 oz
- 6 oz spoodle = 4 oz

Allergens (including sub recipes):

Vegan Type: Vegan

Sub Recipe 78461: BEANS PINTO

Portion: 1/2 Cup	\$0.34	24 Portions \$8.26	48 Portions \$16.51	72 Portions \$24.77	96 Portions \$33.02
BACON, diced 1"		9 OZ \$1.51	1 LB 2 OZ \$3.02	1 LB 11 OZ \$4.53	2 LB 4 OZ \$6.04
ONIONS, diced 1/4"		12 OZ \$1.01	1 LB 8 OZ \$2.02	2 LB 4 OZ \$3.03	3 LB \$4.04
GARLIC, fresh, chopped		1 TBS 1 1/2 TSP \$0.17	3 TBS \$0.34	4 TBS 1 1/2 TSP \$0.51	6 TBS \$0.68
TOMATO PASTE		1 CUP 2 TBS \$1.35	2 CUP 4 TBS \$2.69	3 CUP 6 TBS \$4.04	1 QRT 8 TBS \$5.38
ENCHILADA SAUCE, convenience		2 CUP 4 TBS \$1.24	1 QRT 8 TBS \$2.48	1 QRT 2 3/4 CUP \$3.72	2 QRT 1 CUP \$4.96
LIGHT BROWN SUGAR		3 TBS \$0.10	6 TBS \$0.20	9 TBS \$0.29	12 TBS \$0.39
DRY MUSTARD		1 TBS \$0.22	2 TBS 1/8 TSP \$0.43	3 TBS 1/8 TSP \$0.65	4 TBS 1/8 TSP \$0.87
PINTO BEANS - BASIC COOKING METHOD R 78460		18 1/2 Cup PORTIONS \$2.66	36 1/2 Cup PORTIONS \$5.33	54 1/2 Cup PORTIONS \$7.99	72 1/2 Cup PORTIONS \$10.66

- Methods:
1. In a heavy pot or rondeau add bacon and saute over medium heat until lightly golden
 2. Add onions and saute until translucent, approximately 5 minutes
 3. Add garlic, cook 1 minute
 4. Add tomato paste, enchilada sauce, brown sugar and dry mustard. Simmer for 10 minutes
 5. Add cooked pinto beans and simmer and additional 15 minutes, CCP- Minimum internal temperature is 165°F (for 15 seconds)
 6. CCP- Hold hot at 140°F or above for service
 7. Serve 1/2 cup per portion

Shelf Life: Use within 3 days. CCP- Reheat quickly (per HACCP) to 165°F (for 15 seconds)

Kitchen Note: 1/2 cup = 5.4 oz

Allergens (including sub recipes):

Vegan Type: Non Vegan

Sub Recipe 78460: BASIC COOKING METHOD BEANS PINTO

Portion: 1/2 Cup	\$0.15	18 Portions	\$2.66	36 Portions	\$5.33	54 Portions	\$7.99	72 Portions	\$10.66
PINTO BEANS, dry weight		1 LB 8 OZ	\$1.43	3 LB	\$2.86	4 LB 8 OZ	\$4.29	6 LB	\$5.72
WATER, to soak beans		3 QRT	\$0.00	1 GAL 2 QRT	\$0.00	2 GAL 1 QRT	\$0.00	3 GAL	\$0.00
WATER, to cook beans		3 QRT	\$0.00	1 GAL 2 QRT	\$0.00	2 GAL 1 QRT	\$0.00	3 GAL	\$0.00
LOW SODIUM VEGETABLE BASE		4 TBS	\$1.16	8 TBS 1/8 TSP	\$2.32	12 TBS 1/8 TSP	\$3.48	1 CUP 1/8 TSP	\$4.64
ITALIAN PARSLEY, 1 sprig per 1 lb beans		1 1/2 TSP	\$0.05	1 TBS	\$0.11	1 TBS 1 1/2 TSP	\$0.16	2 TBS 1/8 TSP	\$0.22
BAY LEAVES		3/4 EACHES	\$0.01	1 1/2 EACHES	\$0.02	2 1/4 EACHES	\$0.03	3 EACHES	\$0.04
BLACK PEPPER, table grind		1/8 TSP	\$0.01	3/8 TSP	\$0.02	1/2 TSP	\$0.03	3/4 TSP	\$0.05

- Methods:
1. Pick, rinse and drain beans. Place beans and 1st listed water in container leaving enough room for beans to expand. CCP- Soak overnight under refrigeration at 40°F or below. Drain and discard excess liquid.
 2. In a heavy bottom pot combine soaked beans, 2nd listed water, base, Italian parsley, bay leaves and black pepper
 3. Cover, bring to a simmer for about 40 to 55 minutes until tender. Liquid may be absorbed or some may need to be drained off.
 4. Remove bay leaves prior to service
 - 5 CCP- Hold hot at 140°F or above for use or spread on a sheet pan (to avoid clumping) and Cool quickly (per HACCP) to 40°F or below

Shelf Life: Use within 72 hours. CCP- Reheat quickly (per HACCP) to 165°F or above (for 15 seconds)

Note: 2 cups dry = 1 lb
 1/2 cup cooked = 2.96 oz average
 Recipe yielded 2 lbs 2 oz = 5.5 cups

Allergens (including sub recipes):

Vegan Type: Lacto/Ovo

Sub Recipe 77624: Beef Flank Steak Southwest Base 3 ozWLNS

Portion: 3 oz	\$1.47	24 Portions \$35.22	48 Portions \$70.44	72 Portions \$105.65	96 Portions \$140.87
LIME JUICE, fresh		3 CUP \$2.57	1 QRT 2 CUP \$5.13	2 QRT 1 CUP \$7.70	3 QRT \$10.26
GARLIC, fresh, minced		9 TBS \$1.02	1 CUP 2 TBS \$2.05	1 CUP 11 TBS \$3.07	2 CUP 4 TBS \$4.10
SALT		1 TBS \$0.01	2 TBS 1/8 TSP \$0.02	3 TBS 1/8 TSP \$0.04	4 TBS 1/8 TSP \$0.05
CUMIN, ground		1 TBS \$0.17	2 TBS 1/8 TSP \$0.34	3 TBS 1/8 TSP \$0.50	4 TBS 1/8 TSP \$0.67
BLACK PEPPER, table grind		1 1/2 TSP \$0.09	1 TBS \$0.19	1 TBS 1 1/2 TSP \$0.28	2 TBS 1/8 TSP \$0.37
CILANTRO, fresh, chopped		3 TBS \$0.39	6 TBS \$0.78	9 TBS \$1.17	12 TBS \$1.56
FLANK STEAK		6 LB 12 OZ \$30.96	13 LB 8 OZ \$61.93	20 LB 4 OZ \$92.89	27 LB \$123.8

- Methods:
1. In a non reactive bowl combine all ingredients, except protein, mix well
 2. CCP- Pour marinade over protein and hold refrigerated at 40°F or below for at least 1 hour before use
 3. Preheat char broiler to medium high, spray char-broiler with approximately .25 grams or 1/3 second of pan spray
 4. Sear protein over medium high heat for 1 to 1 1/2 minutes until surface has grill marks, has caramelized and sealed. Turn product over and sear other side in same manner
 5. CCP- Transfer seared portions to sheet pan or hotel pan and if necessary finish in 325°F oven until minimum internal temperature of 145°F (for 15 seconds) is reached
 6. CCP- Cool quickly (per HACCP) to 40°F or below for use.

Shelf Life: Use within 48 hours.

Allergens (including sub recipes):

Vegan Type: Non Vegan

Sub Recipe 71921: SALSA VERDE

Portion: 2 oz	\$0.30	24 Portions \$7.16	48 Portions \$14.32	72 Portions \$21.48	96 Portions \$28.64			
LOW SODIUM VEGETABLE BASE	1 TBS 1 TSP	\$0.39	2 TBS 2 1/8 TSP	\$0.78	4 TBS 1/8 TSP	\$1.17	5 TBS 1 1/4 TSP	\$1.56
WATER	1 CUP	\$0.00	2 CUP	\$0.00	3 CUP	\$0.00	1 QRT	\$0.00
TOMATILLOS, fresh	2 LB 4 OZ	\$4.21	4 LB 8 OZ	\$8.43	6 LB 12 OZ	\$12.64	9 LB	\$16.86
PEPPERS SERRANO fresh,	1 1/2 OZ	\$0.11	3 OZ	\$0.21	4 1/2 OZ	\$0.32	6 OZ	\$0.42
GARLIC, fresh, minced	1 TBS 1 TSP	\$0.15	2 TBS 2 1/8 TSP	\$0.31	4 TBS 1/8 TSP	\$0.46	5 TBS 1 1/4 TSP	\$0.62
SUGAR	2 1/2 TSP	\$0.02	1 TBS 2 TSP	\$0.03	2 TBS 1 5/8 TSP	\$0.05	3 TBS 1 1/8 TSP	\$0.06
CILANTRO, fresh, chopped	1 CUP	\$2.09	2 CUP	\$4.17	3 CUP	\$6.26	1 QRT	\$8.34
LIME JUICE , fresh	2 TBS	\$0.11	4 TBS	\$0.21	6 TBS	\$0.32	8 TBS	\$0.43
SALT	2 TSP	\$0.01	1 TBS 1 TSP	\$0.02	2 TBS 1/8 TSP	\$0.02	2 TBS 2 1/8 TSP	\$0.03
BLACK PEPPER, table grind	1 TSP	\$0.06	2 TSP	\$0.12	1 TBS	\$0.19	1 TBS 1 TSP	\$0.25
LIME, fresh grated rind	2 1/2 TSP	\$0.02	1 TBS 2 TSP	\$0.03	2 TBS 1 5/8 TSP	\$0.05	3 TBS 1 1/8 TSP	\$0.07

- Methods:
1. Combine water and vegetable base to make broth
 2. Remove husks from tomatillos and dice 1/2". Deseed serrano peppers and mince
 3. In a blender, combine all ingredients. Blend until smooth. CCP- Hold refrigerated at 40°F or below for use.

Shelf Life: Use within 48 hours.

Allergens (including sub recipes):

Vegan Type: Lacto/Ovo

Sub Recipe 74399: HOUSE FRIED TRI COLOR TORTILLA CHIP 1 oz

Portion: 1 oz	\$0.05	24 Portions	\$1.12	48 Portions	\$2.24	72 Portions	\$3.36	96 Portions	\$4.48
BLUE CORN TORTILLAS 6"		8 EACHES	\$0.38	16 EACHES	\$0.76	24 EACHES	\$1.14	32 EACHES	\$1.52
YELLOW CORN TORTILLAS 6"		8 EACHES	\$0.24	16 EACHES	\$0.49	24 EACHES	\$0.73	32 EACHES	\$0.98
WHITE CORN TORTILLAS 6"		8 EACHES	\$0.19	16 EACHES	\$0.39	24 EACHES	\$0.58	32 EACHES	\$0.77
FRYING OIL, for costing		1 CUP	\$0.30	2 CUP	\$0.60	3 CUP	\$0.90	1 QRT	\$1.21
SALT		1/4 TSP	\$0.00	1/2 TSP	\$0.00	3/4 TSP	\$0.00	1 TSP	\$0.00

- Methods:
1. Cut tortillas into 6 triangular pieces
 2. Deep fat fry at 350°F until crisp. Drain well
 3. Sprinkle with salt. Serve at room temperature

Portion: Serve 1 oz (6-8 chips)

Shelf Life: If leftover, do not reuse.

Allergens (including sub recipes):

Vegan Type: Lacto/Ovo