Lada Burrito with Beans (910)

(Lada Burrito with Beans MC910)

Meat/Meat Alternate-Vegetable-Grain/Bread

Source: MS Cycles II

Ingredients	36 Servings Weight	36 Servings Measure	72 Servings Weight	72 Servings Measure	For ___ Servings
Fresh Onions, Diced.	1 lb.		2 lb.		
Canned Pinto Beans.		2 No. 10 cans		4 No. 10 cans	
Garlic Powder.		3 Tbsp.		1/3 cup 2 tsp.	
Table Salt.		1 Tbsp.		2 Tbsp.	
Salsa.		½ No. 10 can		1 No. 10 can.	
8" Soft Flour Tortillas.		36 tortillas.		72 tortillas.	
5 Cheese Blend, Shredded	2 lb.		4 lb.		
Salsa.		3½ cups.		1 qt 3 cups.	

Directions

1. Spray pan with cooking spray; sauté onions until tender.
2. Combine cooked onion, refried beans, garlic powder, salt, and salsa in a large pot. Heat until the product is warm.
3. Using a No. 8 scoop, place bean mixture in center of tortilla. Fold bottom end up and place seamed side down in steam table pans sprayed with pan spray.
4. Sprinkle cheese on burritos to completely cover. Cover pans with lid or aluminum foil.
5. Heat burritos to 145°F in a 350°F oven. Top each burrito with salsa after they are allowed to cool slightly. Serve one burrito for each serving.

CCP: Hold and maintain product at a minimum temperature of 135°F. Check temperature every 30 minutes. Discard any leftovers.

Serving: 1 burrito provides 2 oz meat/meat alternate and 1 grain/bread.

Yield: 36 servings: 36 burritos
72 servings: 72 burritos

Nutrients Per Serving:
***Denotes Missing Nutrient Values**

Calories	369		Iron	4.78	Mg	Protein	20.01	G	Percent ⇒	Protein	21.69%
Cholesterol	18	Mg	Calcium	292	Mg	Carbohydrates	51.81	G	Of ⇒	Carbohydrates	56.15%
Sodium	1261	Mg	Vitamin A	74	RE	Total Fat	9.40	G	Calories ⇒	Total Fat	22.93%
Dietary Fiber	9.85	G	Vitamin C	4.92	Mg	Saturated Fat	3.95	G	From ⇒	Saturated Fat	9.63%

Production Notes:

Serving Notes:

Purchasing Guide:
Use commodity products when available

Miscellaneous Notes:

Developed by the Mississippi Department of Education, Office of Child Nutrition Programs