

Bean Burrito

Meat/Meat Alternate-Vegetable-Bread Alternate

Main Dishes

D-21A

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
Dehydrated onions OR		2 Tbsp 1 tsp		1/4 cup 2 tsp	1. Combine onions, garlic powder, pepper, tomato paste, water, and seasonings. Blend well. Simmer for 15 minutes.
*Onions, chopped		1/4 cup 3 Tbsp	5 oz	3/4 cup 2 Tbsp	
Garlic powder		1 1/2 tsp		1 Tbsp	
Black pepper		1 tsp		2 tsp	
Tomato paste	14 oz	1 1/2 cups	1 lb 12 oz	3 cups	
Water		2 cups		1 qt	
Seasonings: Chili powder		1 Tbsp 1 1/2 tsp		3 Tbsp	
Ground cumin		1 Tbsp		2 Tbsp	
Paprika		1 1/2 tsp		1 Tbsp	
Onion powder		1 1/2 tsp		1 Tbsp	
Cheddar cheese, shredded	1 lb 10 oz	1 qt 3 1/4 cups	3 lb 3 oz	3 qt 2 1/2 cups	2. Combine shredded cheese with cooked dry pinto beans or drained pinto beans. Puree beans to a smooth consistency.
*Dry pinto beans, cooked (see preparation note) OR	2 lb 5 oz	1 qt 2 1/4 cups	4 lb 10 oz	3 qt 1/2 cup	
Drained pinto beans, canned		1 qt 3 1/2 cups		1 No. 10 can 3 cups	
Flour tortillas (at least 1.1 oz each)		25 each		50 each	3. Steam tortillas for 3 minute or until warm.
					4. Portion bean-cheese mixture (from Step 2) with No. 12 scoop (1/3 cup) onto each tortilla. Fold tortilla around filling "envelope style".
					5. Place folded burritos seam side down on lightly oiled sheet pans (18" x 26" x 1"), 33 to 35 burritos per pan.
					6. CCP Heat to 165 degrees F or higher for at least 15 seconds.
					Conventional Oven: 375 degrees F, 15 minutes Convection Oven: 325 degrees F, 15 minutes
Cheddar cheese, shredded (optional)	7 oz	3 3/4 cups 2 Tbsp	13 oz	3 3/4 cups	7. CCP Hold for hot service at 140 degrees F or higher. Sprinkle shredded cheese (optional) evenly over burritos before serving.

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*See Marketing Guide

Marketing Guide

Food as Purchased

For 25 Svgs

For 50 Svgs

Mature onions

3 oz

6 oz

Pinto beans, dry

1 lb

2 lb

PREPARATION NOTE:

SOAKING BEANS

Overnight method: Add 1 3/4 qt cold water to every lb of dry beans. Cover. Let stand overnight in refrigerator.

Quick-soak method: Boil 1 3/4 qt water for each lb of dry beans. Pour beans in and boil for 2 minutes. Remove from heat and allow to soak for 1 hour.

COOKING BEANS

Once the beans have been soaked, add 1/2 tsp salt for every lb of dry beans. Boil gently with lid tilted until tender, about 2 hours.

Use hot beans immediately or,
CCP Hold for hot service at 140 degrees F.

Or, chill for later use. If chilling:
CCP Cool to 70 degrees F within 2 hours and to 41 degrees F within an additional 4 hours.

1 lb dry beans=about 2 1/2 cups dry or 6 1/4 cups cooked beans.