

Recipe # : 812196

Student Count : 100

Bean & Cheese Burrito : NutriStudents K-12

Serving Size : 1 EACH

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
1421	BEAN & CHEESE BURRITO	100 QTY	SUB RECIPES: 1421 - BEAN & CHEESE BURRITO 1. COOK THE BEAN BURRITO AS SHOWN IN RECIPE #1421. 2. SERVE EACH 1 BEAN & CHEESE BURRITO.

Nutrients based on 1 Serving Size	
Calories	310 kcal
Total Fat	9 g
Sodium	580 mg
Carbs	40 mg

Components	
Meat/Alt:	2 oz. eq.
Grains:	2 oz. eq.
Vegetable:	0
Fruit:	0
Milk:	0

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Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
S2 904510 904511	SELECT ONE BELOW *BURRITO BEAN CHEESE - FERNANDO'S - 21200 *BURRITO BEAN CHEESE - FERNANDO'S - 33212	100 QTY 100 QTY	COOKING METHOD: STANDARD OVEN:4° DEEP FULL HOTEL PAN STANDARD OVEN:SHEET PAN  STEPS 1.PLACE THAWED BURRITO INTO OR ONTO THE PANSHEETPAN. 2.WRAP PAN WITH PLASTIC WRAP & TINFOIL.  HACCP:KEEP COOLED BELOW 41° UNTIL READY TO COOK. TEMP *IF USING A CONVECTION OVEN, DECREASE TEMP BY 25° to 50°* 3.PREHEAT OVEN TO 325°  HEAT UNTIL ENTREE REACHES 165° OR ABOVE, HOLD ABOVE 135° UNTIL END OF SERVICE.  SERVICE 4.SERVE EACH STUDENT 1 EACH.  CREDITABLE PRODUCTS PRODUCT# FERNANDO 21200 1 EACH, CREDITS AS 2 MEAT/MEAT ALTERNATIVE AS 2 WHOLE GRAIN RICH EQUIVALENTS PRODUCT# FERNANDO 33212 1 EACH, CREDITS AS 2 MEAT/MEAT ALTERNATIVE AS 2 WHOLE GRAIN RICH EQUIVALENTS

Nutrients based on 1 Serving Size	
Calories	310 kcal
Total Fat	9 g
Sodium	580 mg
Carbs	40 mg

Components	
Meat/Alt:	2 oz. eq.
Grains:	2 oz. eq.
Vegetable:	0
Fruit:	0
Milk:	0

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900063

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### Taco Sauce : NutriStudents K-12

Serving Size : 1 EACH

Ing #	Ingredient Name	QTY & Measurement	Cooking Instructions
SZ 903935 903936	SELECT ONE BELOW *SAUCE TACO - CF SAUER - 6508 *SAUCE TACO - HEINZ - 130005324000	100 QTY 100 QTY	COOKING METHOD: NO COOK  SERVICE: 1.SERVE EACH STUDENT 1 EACH.

#### Nutrients based on 1 Serving Size

Calories	3 kcal
Total Fat	0 g
Sodium	85 mg
Carbs	0.5 mg

#### Components

Meat/Alt:	0
Grains:	0
Vegetable:	0
Fruit:	0
Milk:	0