Chicken and Black Bean Salsa Burritos

1 Serving Provides:

Cooking time: 15 minutes HACCP Process #2 Same Day Service CACFP: 2 ounces Meat/Meat Alternate, 2 ounce equivalents Grains, ½ cup Vegetables NSLP: 2 ounces Meat/Meat Alternate, 2 ounce equivalents Grains, ½ cup Beans/Peas SFSP: 2 ounces Meat/Meat Alternate, 2 ounce equivalents Grains, ½ cup Vegetables

	32 Servings		64 Servings			
Ingredients	Weight	Measure	Weight	Measure		
Black beans, drained and rinsed	5 pounds	3 quarts + 2 cups	10 pounds	1 gallon + 3 quarts		
Chicken, cooked and diced	3 pounds		6 pounds			
Pepper jack cheese, grated	1 pound	1 quart	2 pounds	2 quarts		
Green onions, chopped		1 cup		2 cups		
Lemon juice		½ cup		1 cup		
Salt		2 teaspoons		1 Tablespoon + 1 teaspoon		
Ground cumin		2 teaspoons		1 Tablespoon + 1 teaspoon		
Chili powder		2 teaspoons		1 Tablespoon + 1 teaspoon		
Black pepper		2 teaspoons		1 Tablespoon + 1 teaspoon		
Whole grain tortillas, 10-inch		32		64		





Directions

- 1. Preheat the oven to 350°F. Line a sheet pan with parchment paper.
- 2. Combine the beans, diced cooked chicken, cheese, green onion, lemon juice, salt, ground cumin, chili powder, and black pepper in a large mixing bowl.
- 3. Lay out tortillas on a clean work surface. Using a #6 scoop place 3/3 cup of the filling in the center of each tortilla. Roll up the burritos and place on the parchment-lined sheet pan. Cover with foil.
- 4. Bake in the preheated 350° F oven for about 15 minutes.

CCP: Heat to 165°F or higher for at least 15 seconds. CCP: Hold for hot service at 135°F or higher. Serve 1 burrito per person.

Chicken and Black Bean Salsa Burritos, continued

Serving	Yield	Volume	Nutrients Per Serving					
1 burrito	32 servings, about 4 pound 8 ounces 64 servings, about 9 pounds	32 servings, about 1 gallon 2 quarts filling 64 servings, about 3 gallons filling	Calories Total Fat Saturated Fat Cholesterol	357 11.7 g 5 g 51 mg	Sodium Carbohydrate Dietary Fiber Protein	574 mg 37 g 9 g 25 g	Vitamin A Vitamin C Iron Calcium	210 IU 5 mg 2 mg 221 mg

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