

Recipe Name: Beef Sausage Breakfast Burrito

Recipe No: Kansas Beef Council

## Food Based Standardized Recipe Form

Ingredients	100 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
Raw ground beef (80% lean)	12 lb		6 lb		Combine beef, garlic powder, onion powder, sage and crushed red pepper in large bowl, mixing lightly, but thoroughly. Brown beef, breaking into 1/2-inch crumbles and stirring occasionally until internal temperature reaches 160°F.* Drain beef. Remove from heat; add onions and peppers, and salsa. *
Garlic powder		½ cup		¼ cup	
Onion powder		½ cup		¼ cup	
Rubbed sage		¼ cup		2 Tbsp	
Crushed red pepper, (optional)		2 Tbsp		1 Tbsp	
Frozen sliced or diced onions and peppers	32 oz		16 oz		Portion 1/3 cup beef mixture (#12 scoop), 1/4 cup scrambled eggs (#24 scoop) and 1 tablespoon cheese evenly across center of each tortilla, leaving 1-inch border on right and left edges. Fold right and left edges of tortilla over filling. Fold bottom edge up over filling and roll up. Wrap burrito in foil or parchment paper. Place burritos in hotel pan.  Preheat oven to 375°F. Bake burritos for 10 to 12 minutes until cheese is melted and burritos are heated through.  Serve hot.  CCP: Heat to 160°F or higher for 15 seconds. CCP: Hold hot for service at 135°F or higher.  CCP: Hold at 41°F or below for cold service.  Serving size: 1 burrito  Components: 2.25 oz eq M/MA; 2.5 oz eq Grains
Salsa	24 oz		12 oz		
10-inch whole-grain flour tortillas (2-1/2 oz each)		100		50	
Raw Liquid eggs, scrambled	8 lb		4 lb		
Shredded Mexican cheese blend		8 cups		4 cups	

