

ASPARAGUS AND MUSHROOM BREAKFAST TACO

PREP GUIDE

Serves: 50

All preparation and set-ups must be in accordance with the health department regulations and follow standard operator procedures and policies.

> Day Before Service

- € ☐ Secure 50 8" tortillas
- € ☐ Prepare 2x Perfect Eggs Mix recipe (divide into 3 variations using Perfect Eggs Mix variation recipes)
- € ☐ Prepare Jalapeño Crema recipe, place in squirt bottle
- € ☐ Prepare Garlic Spread recipe, place in squirt bottle
- € ☐ Prepare Vegetable Crema recipe, place in squirt bottle
- € ☐ Secure crumbled or shredded cheese (optional)
- € ☐ Clean, cut and sauté 6 lbs local seasonal wild mushrooms*
- € ☐ Clean, cut and sauté 6 lbs local seasonal asparagus*
- € ☐ Clean, cut and sauté 3 lbs local seasonal produce*
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- € ☐ Cook, cool and cut 4 lbs meat for Breakfast Taco Station (optional)
- € ☐ Fill 8 oz squirt bottles with oil (3)

**Certain mix-ins may require slightly different preparations depending on the item.*

> Station Set Up

- € ☐ Clean uniform
- € ☐ Gloves
- € ☐ Sanitation bucket with towel
- € ☐ 3 additional towels
- € ☐ 1-2 portable burners
- € ☐ Check the burner's function, power and/or fuel
- € ☐ 2 appropriate size sauté pans (nonstick omelet pans)
- € ☐ Refuse container
- € ☐ Lined basket for tortillas with extra linen on top to keep them fresh
- € ☐ Heatproof spatula (2)
- € ☐ Container for holding eggs cold
- € ☐ 3 oz ladle for eggs
- € ☐ Containers for holding meat, vegetables and cheese cold (8)
- € ☐ Tongs or tablespoon scoops for meat, vegetables and cheese (8)