

Breakfast Burrito with Corn Salsa and Green Sauce

Inspired by the southwest, this breakfast burrito creates a full fusion of flavors.

Yield: 27-1/4 lbs
Serves: 50
Cook time: 2 minutes



Recipe Details

Ingredient	Qty	Unit	Alt Unit
Olive oil	8	fl oz	1 cup
Perfect Eggs Mix, prepared	150	oz	1 gal, 3 cups
Black beans, cooked	25	oz	1 qt
Onions, julienne, sautéed	25	oz	1-1/2 qt
Red bell peppers, julienne, sautéed	25	oz	1-1/2 qt
Flour tortillas, 8"	90	oz	50 each
BYO Burrito Corn Salsa, prepared	50	oz	1-1/2 qt
BYO Burrito Green Sauce, prepared	63	oz	1-1/2 qt

Preparation Steps

1. Preheat a sauté pan over medium heat. Add 1 tsp olive oil. Once olive oil is hot, add 3 oz of Perfect Eggs Mix. Scramble eggs until they are almost cooked.
2. Add 1 Tbsp of black beans, 2 Tbsp of onions, and 2 Tbsp of bell peppers to the sauté pan and continue to cook until the eggs are fully cooked and the vegetables are hot.
3. Place egg and vegetable mixture on the bottom 1/3 of a tortilla. Add 2 Tbsp of corn salsa and 2 Tbsp of green sauce.
4. Fold the sides in toward the center. Fold the bottom edge toward the center and roll into a burrito.

Nutrition

Nutritional analysis per serving	
Energy (Kcal)	299.3
Energy (KJ)	1264.2
Fats, total (g)	11
Fats, saturated (g)	2.5
Monounsaturated Fat (g)	
Polyunsaturated Fat (g)	
Cholesterol (mg)	3.3
Sodium (mg)	501
Carbohydrate, total (g)	38.5
Fiber, total dietary (g)	4.42
Sugars, total (g)	5.71
Protein (g)	13.03
Vitamin A (µg_RAE)	43.5
Vitamin C (mg)	36.7
Calcium (mg)	128
Iron (mg)	3.7

The nutritional analysis is based on a theoretical computation, not on a laboratory analysis.

At a minimum, the cooking and handling instructions set forth in the Food Code of the U.S. Public Health Service of the Food and Drug Administration, Department of Health and Human Services, should be reviewed and followed with respect to your preparation of this recipe.
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Perfect Eggs Mix (Plain)

Perfectly fluffy eggs made with *Minor's*® Culinary Cream.

Yield: 70
Serves: 25
Prep time: 2 minutes
Cook time: 2 minutes



Recipe Details

Ingredient	Qty	Unit	Alt Unit
Liquid Eggs	66	oz	2 qt
<i>Minor's</i> Culinary Cream®	6.5	oz	3/4 cup

Preparation Steps

1. Thoroughly whisk together the eggs and *Minor's* Culinary Cream until smooth.

Nutrition

Nutritional analysis per serving	
Energy (Kcal)	50.4
Energy (Kj)	224
Fats, total (g)	7.5
Fats, saturated (g)	1.7
Monounsaturated Fat (g)	
Polyunsaturated Fat (g)	
Cholesterol (mg)	3.9
Sodium (mg)	160.5
Carbohydrate, total (g)	1.8
Fiber, total dietary (g)	0.05
Sugars, total (g)	1.7
Protein (g)	7.6
Vitamin A (µg_RAE)	17.14
Vitamin C (mg)	0.37
Calcium (mg)	55.6
Iron (mg)	1.5

The nutritional analysis is based on a theoretical computation, not on a laboratory analysis.

Chef Tips

Use for scrambled eggs, frittatas, omelets and other breakfast egg applications.

BYO Burrito Corn Salsa



Speed scratch corn salsa.

Yield	3 qts 50(2oz)servings
Serves	50
Preparation time	5 minutes

Recipe details

Qty	Unit	Alt Qty	Alt Unit	Ingredient	Preparation
37	oz		1-1/2 qts	Corn	kernels, roasted
6.25	oz		3 cups	Scallions	chopped
53	oz		1-1/2 qts	BYO Burrito Pico De Gallo - prepared	

Preparation Steps

1. Combine corn, scallions, and BYO Burrito Pico de Gallo.

Nutrition

Nutritional analysis per serving	
Energy (Kcal)	27.1
Energy (Kj)	113.5
Protein (g)	1
Carbohydrate, total (g)	5.9
Fats, total (g)	0.4
Sugars, total (g)	1.7
Fats, saturated (g)	0.1
Fiber, total dietary (g)	1
Sodium (mg)	16.6
Calcium (mg)	7.2
Cholesterol (mg)	0
Iron (mg)	0.3
Fats, monounsaturated (g)	0.1
Fats, polyunsaturated (g)	0.2
Vitamin A (µg_RAE)	7.4
Vitamin C (mg)	6.5
Vitamin D (µg)	0

The nutritional analysis is based on a theoretical computation, not on a laboratory analysis.

BYO Burrito Green Sauce



Spicy green sauce featuring fire roasted jalapenos.

Yield	125 oz 50(2oz)servings
Serves	50
Preparation time	5 minutes
Cooking time	20 minutes

Recipe details

Qty	Unit	Alt Qty	Alt Unit	Ingredient	Preparation
2	fl oz	1/4 cup		Olive oil	
132	oz	2 gallons		Tomatillos	quartered
2	lb	2 qts		Onions	large dice
8	oz	1 cup		<u>Minor's® Fire Roasted Jalapeno Flavor Concentrate Gluten Free (6x13.6oz)US</u>	
1.25	oz	1-1/2 cups		Cilantro	
32	fl oz	1 qt		Water	
1/2	oz	1 tbsp		<u>Minor's® Gluten Free Vegetable Base made with Natural Ingredients (6x1lb)</u>	

Preparation Steps

1. Combine olive oil, tomatillos, and onions. Coat the onions and tomatillos evenly with oil and place on a sheet pan for roasting. Roast in a convection oven at 425°F for 10-15 minutes.
2. Add roasted onions and tomatillos to a blender with Fire Roasted Jalapeno Flavor Concentrate. Puree until smooth.
3. Add cilantro to pureed tomatillos and puree until the sauce takes on a bright green color and the cilantro is fully incorporated into the sauce.
4. Combine water with Vegetable Base and add to green sauce. Blend until fully incorporated.

Nutrition

Nutritional analysis per serving	
Energy (Kcal)	48.7
Energy (KJ)	205.5
Protein (g)	1
Carbohydrate, total (g)	6.9
Fats, total (g)	2.4
Sugars, total (g)	3.9
Fats, saturated (g)	0.3
Fiber, total dietary (g)	1.8
Sodium (mg)	99.7
Calcium (mg)	11.2
Cholesterol (mg)	0
Iron (mg)	0.6
Fats, monounsaturated (g)	1.2
Fats, polyunsaturated (g)	0.6
Vitamin A (µg_RAE)	7.8
Vitamin C (mg)	16.9
Vitamin D (µg)	0

The nutritional analysis is based on a theoretical computation, not on a laboratory analysis.

BREAKFAST BURRITO

ORDER GUIDE

Order Guide for **50** Servings

> Dry Goods

- € ☐ 1 qt tomato puree
- € ☐ 1 qt black beans
- € ☐ 50 8" flour tortillas
- € ☐ 1 can Chef-Mate® Basic Cheddar Cheese Sauce

> Produce

Be sure to ask your distributor about local seasonal produce.

- € ☐ 3 oz scallions
- € ☐ 5 lbs tomatillos
- € ☐ 4 lbs yellow onions
- € ☐ 4 oz cilantro
- € ☐ 5-1/2 lbs tomatoes
- € ☐ 1 lb red onions
- € ☐ 2-1/4 lbs red bell peppers

> Frozen

- € ☐ 12 oz IQF Roasted corn

> Refrigerated

- € ☐ 1-1/2 lbs avocado pulp
- € ☐ 1 tub Minor's® Fire Roasted Jalapeño Flavor Concentrate
- € ☐ 1 tub Minor's Natural Gluten Free Vegetable Base
- € ☐ 1 tub Minor's Red Chile Adobo Flavor Concentrate
- € ☐ 4 qt liquid eggs
- € ☐ 4 tubs Minor's Flavor Concentrates (for 4 flavored egg variations: see recipes)
- € ☐ 1 tub Minor's Culinary Cream

BREAKFAST BURRITO

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
- € ☐ Make 2x Perfect Eggs Mix recipe (divide into 4 variations using Perfect Eggs Mix variation recipes)
- € ☐ Make BYO Burrito Pico de Gallo recipe
- € ☐ Make BYO Burrito Corn Salsa recipe
- € ☐ Make BYO Burrito Guacamole recipe
- € ☐ Make BYO Burrito Green Sauce recipe
- € ☐ Make BYO Burrito Red Sauce recipe
- € ☐ Secure black beans
- € ☐ 8 oz squirt bottles of oil (3)
- € ☐ Julienne and sauté 2.25 lbs yellow onions
- € ☐ Julienne and sauté 2.25 lbs bell peppers

> Day of Service

- € ☐ Heat Red, Green and Cheese Sauces

> Station Set Up

- € ☐ Clean uniform
- € ☐ Gloves
- € ☐ Sanitizer solution with kitchen towel
- € ☐ 3 additional kitchen towels
- € ☐ 1-2 portable burners
- € ☐ Check the burner's function, power and/or fuel
- € ☐ 2 appropriate size sauté pans
- € ☐ Refuse container
- € ☐ Chaffer for holding sauces
- € ☐ Deep 1/3 pans for red sauce, green sauce, cheese sauce (3)
- € ☐ 1 oz ladle for green sauce, red sauce, cheese sauce (3)
- € ☐ Basket with liner for holding tortillas
- € ☐ Tongs for tortillas
- € ☐ Containers for cold holding beans, onions, peppers (3)
- € ☐ 1 oz scoop for beans, onions, peppers (3)
- € ☐ Containers for cold holding salsas, guacamole (3)
- € ☐ 1 oz scoops for salsas, guacamole (3)
- € ☐ Cold holding container for eggs (4)
- € ☐ 3 oz ladle for eggs (4)
- € ☐ Cutting board
- € ☐ Aluminum sheets for to-go burrito