

ULTIMATE HASH BROWN BREAKFAST BURRITO



50 Servings			
Ingredients	Weight	Measure	Directions
Whole wheat tortillas, 8-inch		50 each	<p>Wrap whole grain flour tortillas in plastic wrap or foil and pin a warmer to soften.</p> <p>Preheat the oven to 400°F.</p> <p>Place frozen hash brown patties on a perforated sheet pan and hold in the freezer until just before baking. Use a speed rack to hold full pans of hash browns in the freezer.</p> <p>Spray two 2-inch full-size steamtable pans with pan-release spray. In a large container combine the liquid whole eggs, diced green chilies, ground black pepper, cayenne pepper, and garlic powder. Whisk until well combined. Divide the egg mixture evenly between the two prepared pans. Bake the eggs in a preheated 350°F oven for 20 minutes, stirring after 15 minutes. Or steam the eggs in a steamer for about 3-5 minutes (depending on the steamer). CCP: Heat to 155°F.</p> <p>Remove the cooked eggs and stir to break into curds. Hold in the warmer until ready to assemble the burritos. CCP: Hold hot at 135°F or above.</p> <p>Bake the frozen hash brown patties in the preheated 400°F oven for about 15 minutes, or until they are browned and crisp on the outside. CCP: Heat to 135°F for 15 seconds. Cut the hash brown patties in half lengthwise.</p> <p>Burrito assembly: Lay out softened whole grain flour tortillas on a sanitized work surface. Using a #16 scoop, place 1/4 cup of the egg and chilies mixture in the center of each tortilla. Place 1 tablespoon shredded cheddar cheese over the eggs. With a gloved hand place half of a hash brown patty on top of the eggs and cheese. Fold the bottom edge of the tortilla up and over the filling and pull back slightly to spread out the filling. Fold in the tortilla on each side, then roll the burrito over the top edge of the tortilla. Wrap each burrito in deli paper and hold hot in a warmer until ready to serve. CCP: Hold hot at 135°F or above.</p>
Hash brown patties (2.25 ounces each)		25 each	
Whole eggs, liquid	5 pounds		
Green chilies, canned, diced	11 ounces	1 1/4 cups	
Black pepper, ground		1 teaspoon	
Cayenne pepper		1/2 teaspoon	
Garlic powder		1/4 teaspoon	
Cheddar cheese, reduced fat, shredded	12.5 ounces		

Serving Size	1 Serving Provides				
1 burrito	1.5 ounce equivalents grains, 1.75 ounce equivalents meat/meat alternate, 1/8 cup starchy vegetables				
Nutrients Per Serving					
Calories	280	Saturated Fat	3.9 g	Iron	1 mg
Protein	13 g	Cholesterol	174 mg	Calcium	147 mg
Carbohydrate	29 g	Vitamin A	290 IU	Sodium	439 mg
Total Fat	12 g	Vitamin C	2 mg	Dietary Fiber	4 g