



CHEF'S  
COMMISSARY™  
CREATIVE CULINARY SOLUTIONS

## Bean & Beef Burrito

A blend of Beef, Sautéed Peppers, Spices, Black Beans, Pinto Beans, Monterey Jack and Cheddar Cheese wrapped in a Flour Tortilla. This versatile item can be deep-fried for a Chimichanga or cooked with your favorite sauce for an Enchilada.

### PRODUCT SPECIFICATIONS

Product ID 2009  
Case Count 80

## Ingredients

**Tortilla:** Enriched Unbleached Flour (wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin and folic acid) water, vegetable shortening (contains one or more of the following: palm oil and/or corn oil), contains 2% or less of the following: salt, aluminum free leavening (sodium acid pyrophosphate, sodium bicarbonate, corn starch, monocalcium phosphate), wheat protein, preservatives (calcium propionate, sorbic acid), dough conditioner (fumaric acid, gum blend, lecithin, mon and diglycerides, sodium metabisulphite).

**Filling:** Beans (black beans (black beans, water, salt, calcium chloride and ferrous gluconate), pinto beans (prepared pinto beans, water, salt, calcium chloride and calcium disodium EDTA added for color retention)), Beef (brisket and ground beef), Onion, Peppers, Egg, Monterey Jack Cheese (pasteurized milk, cheese cultures, salt, enzymes), Cheddar Cheese (pasteurized milk, cheese culture, salt, enzymes, annatto (veg. color), potato starch and powdered cellulose added to prevent caking), Contains 2% or Less of the Following: Cilantro, Corn Flour (yellow corn), Spices, Salt, Garlic.



## Allergens

Contains: Dairy, Wheat, Egg, Corn



This item is processed in a facility that also processes peanuts and wheat, and their derivatives.

## Cooking and Handling Instructions

**PRODUCT MUST BE FULLY COOKED BEFORE SERVING**

### To Serve as a Burrito:

From frozen, place on paper-lined sheet pan and bake in a preheated 375°F convection oven for 10-15 minutes or until internal temperature reaches 165°F.

### To Serve as Chimichanga:

From frozen, deep fry in preheated 350-375°F oil for approximately 5-7 minutes or until golden brown and internal temperature reaches 165°F.

### To Serve as Enchilada:

From frozen, place in hotel pan, top with sauce and shredded cheese, cover and bake in a preheated 375°F convection oven for 15-20 minutes. Remove cover and continue to bake uncovered until cheese browns.

Let rest 10-15 minutes before serving. Discard all leftovers.

\*Cooking times may vary based on equipment characteristics

