

MEXICAN BEEF WRAP

Yield 100

Portion 1 Each

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
399 cal	40 g	30 g	14 g	74 mg	734 mg	177 mg

Ingredient

<u>Ingredient</u>	<u>Weight</u>	<u>Measure</u>	<u>Issue</u>
BEEF,GROUND,BULK,RAW,90% LEAN	20 lbs		
TOMATOES,CANNED,DICED,DRAINED	8-1/4 lbs	3 qts 3 cup	
CORN,FROZEN,WHOLE KERNEL	5-3/8 lbs	3 qts 3 cup	
PEPPERS,GREEN,FRESH,CHOPPED	2-3/4 lbs	2 qts 1/4 cup	3-1/3 lbs
ONIONS,FRESH,CHOPPED	2-7/8 lbs	2 qts 1/4 cup	3-1/4 lbs
TOMATO PASTE,CANNED	1-3/4 lbs	3 cup	
VINEGAR,DISTILLED	1-1/8 lbs	2-1/4 cup	
SALT	2-1/8 oz	3-1/3 tbsp	
CHILI POWDER,DARK,GROUND	1-3/4 oz	1/4 cup 3 tbsp	
GARLIC POWDER	1 oz	3-1/3 tbsp	
CUMIN,GROUND	3/4 oz	3-1/3 tbsp	
PEPPER,BLACK,GROUND	3/4 oz	3-1/3 tbsp	
PEPPER,RED,GROUND	1/8 oz	1/3 tsp	
TORTILLAS,WHEAT,10 INCH	12-3/8 lbs	100 each	
CHEESE,MONTEREY JACK,REDUCED FAT,SHREDDED	3-1/8 lbs	3 qts 1/2 cup	

Method

- 1 In a steam-jacketed kettle, cook beef until it loses its pink color.
- 2 Add tomatoes, corn, peppers, onions, tomato paste, vinegar, salt, chili powder, garlic powder, cumin, black pepper, and red pepper to beef. Stir well.
- 3 Bring to a boil; reduce heat; simmer, uncovered for 35 to 40 minutes or until sauce has reduced and meat mixture is a moderately dry, packable consistency, stirring occasionally. CCP: Internal temperature must reach 155 F. or higher for 15 seconds. Remove to serving pans. CCP: Hold for service at 140 F. or higher.
- 4 Wrap tortillas in foil; place in warm oven, about 150 F. or warmer for 15 minutes or until warm and pliable.
- 5 Place 4-1/4 ounces or 1/2 cup beef mixture in the center of the warmed tortilla.
- 6 Evenly distribute 1/2 ounce or 1 tablespoon cheese over beef.
- 7 Fold in sides of tortilla, roll up burrito style; wrap with parchment, wax, or foil. CCP: Hold for service at 140 F. or higher. Batch preparation methods should be used to prevent tortillas from getting soggy.