## Breakfast Burrito

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SERVING SIZE: 1 each
NUMBER OF SERVINGS: 50
MEAL PATTERN CONTRIBUTION: 1 oz grain $2 \mathrm{oz} \mathrm{m} / \mathrm{ma} .5 \mathrm{cup}$ veg

Ingredients and Instructions

| Tortilla, Whole Grain $8 \prime$ | 50 each |
| :--- | :--- |
| Eggs, whole | 50 each (12.5 cups liquid eggs) |
| Cheese, shredded cheddar | 3 Pounds 2 ounces |
| Green Peppers, chopped | $7 \frac{1}{2}$ cups |
| Onion, chopped | $7 \frac{1}{2}$ cups |
| Salsa | $121 / 2$ cups |

1. Keep wraps in packaging or cover with plastic wrap and place in warmer
2. Scramble eggs with peppers and onions, stir in cheese when fully cooked
3. Remove wraps from warmer and lay out on table setting up an assembly line
4. Portion egg filling onto wraps using a \# 8 disher, or a $1 / 2$ cup portion
5. Wrap each burrito tightly for service. Scoop $1 / 4$ salsa into a dish and serve with the burrito
**Burritos can be wrapped in foil or plastic wrap and frozen to be reheated later.
