

Bean & Cheese Chile Relleno Burrito

Recipe # R1954N

Yields: 16 Servings

Pro Tip: Place the burritos seam-side down in the basket

Gather Ingredients:

Stock # 2020 Burrito, Bean & Cheese Relleno

Equipment Needed:

Stock # 4660 Pan Liner
Stock # 4227 Tray Boat, 2 LB

After You Assemble...

Place the Burritos in 2 lb boats

1. The Day before service, place a pan liner in the wire basket to line the bottom of the tray



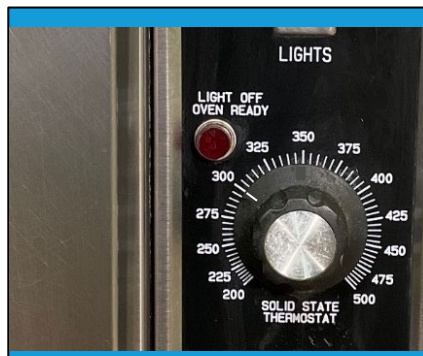
2. Place 16 burritos, seam side down, in rows of 2 x 8 in each basket



3. Stack the baskets, cover with plastic, and refrigerate overnight



4. The morning of service, preheat the oven to 300 degrees



5. Bake the burritos at 300 degrees for approximately 15-18 minutes, Internal temperature of 160 is ideal. *heating above 165 may cause filling to leak.



6. Serve Burritos in a 2 lb boat (Stock #4227)

