

Beef Birria Burrito

Recipe #R0198/R0198CO

Yields: 36 Servings

Pro Tip: Place packaged tortillas in the warmer 20 - 30 minutes before assembly to ensure flexibility and prevent cracking.

Gather Ingredients:

#2083 Beef Barbacoa Shreds
#2467 Birria Sauce
#1947 Pinto Beans
#1219 Green Chile Diced
#1398 Spice Garlic Powder
#1552 Spice Black Pepper
#1721 Spice Onion Powder
#3062 Pico de Gallo Fresh
#2924 Cheese Cheddar Shred
#6735 Tortilla WG 10 inch

Equipment Needed:

Scale, oven mitts, hotel pans, large serving spoon, colander, measuring spoons.

After You Assemble:

If not serving immediately, place in a warmer for no more than 1 hour.

Step 1: 48 Hours Before Cooking Review the recipe, ensure you have all ingredients, and thaw the beef in the refrigerator for 48 hours to allow for easier draining.



Step 4: Add Birria and Cook Drain the thawed birria, then layer over the beans without mixing. Shred beef into bite-sized pieces and spread evenly. Pour sauce on top and bake as directed.



Step 2: Mise en Place Gather, measure, and organize all ingredients and tools before you begin prepping.



Step 5: Finish and Mix Once the beef birria and beans reach 165°F, add pico de gallo and cheese. If mixing by hand, wear PPE: cotton gloves under disposable gloves.



Step 3: Drain and Season Beans Drain the beans using a colander and transfer them to a hotel pan. Add garlic powder, black pepper, onion powder, and diced green chiles, then mix thoroughly.



Step 6: Assemble Burritos Scoop 7.6 oz of mix onto warm tortillas. Pull filling to the back, fold in sides, and roll tightly. Wrap in foil or place in a 2 lb tray. Serve with 1 oz birria sauce and 1 tsp of pico de gallo on the side (R7117)

