



NEW! Barry's Recipe Ideas

Fresh Mex Burrito

Try this Fresh Mex Burrito recipe featuring our FC Shredded Rotisserie Chicken with Red Gold Enchilada Sauce on a Los Cabos Whole Grain Tortilla! Call and order today- 215.646.9771



INGREDIENTS

- 15 $\frac{3}{4}$ lbs. FC Shredded Rotisserie Chicken
- 1 #10 can Red Gold Low Sodium Enchilada Sauce
- 100 Los Cabos whole grain flour tortillas, 8-in.
- 21 lbs. Lime-cilantro brown rice, cooked
- 5 #10 cans Low-sodium black beans, canned, drained, rinsed
- 50 ozs. Reduced-fat cheddar cheese, shredded
- 25 ozs. Romaine lettuce, shredded
- 12 $\frac{1}{2}$ cups Pico de gallo, prepared

NUTRITIONALS

Serves	100
Calories	503.6
Fat	4 g
Sodium	955.3 mg
Carbohydrates	67 g
Dietary Fiber	15.8 g
Protein	34 g

DIRECTIONS

1. Preheat a tilt skillet to 350°F. Simmer the cooked, pulled chicken breast in enchilada sauce for 15 minutes.
2. Use a steamer to heat the chicken, beans and rice, separately to 165°F. Hold all three in a warming cabinet until assembly.
3. Place the tortillas in a warming cabinet to soften.
4. When ready to serve, move the tortillas onto a flat countertop. Moving quickly, top each tortilla with a $\frac{1}{2}$ cup warm rice, $\frac{1}{3}$ cup warm black beans, 2.5 ozs. warm chicken, 2 Tbsps. cheese, 2 Tbsps romaine lettuce and 2 Tbsps. pico de gallo.
5. Fold the ends of the tortilla in and roll tightly to form a burrito.

MEAL PATTERN

3 oz eq. meat/meant alternate, 2 oz. eq. grains, $\frac{1}{2}$ cup vegetables (legumes), $\frac{1}{8}$ cup vegetables (other)