

Seasonal Vegetable Burrito

(Makes 100 servings)

Every dish needs a “flavor hook.” Even the simplest dishes need an element that brightens and elevates the milder flavors in a dish. Whether it's a tangy ripe tomato in a grilled cheese sandwich or a spoon of tomatillo salsa on a corn tamale or a squeeze of orange in braised pork, that flavor hook is a critical element of good cooking. It can be as simple as a dash of vinegar on a pot sticker, but it should always be considered as part of the design of a dish.

nutritional information



100 tortilla, wheat flour
200 oz refried beans
100 oz rice
100 oz cheese
10 cup raw chopped carrots
20 cup sliced squash
10 cup chopped onions
20 cup diced potato
40 clove garlic
5 cup olive oil
20 tsp
20 tsp sea salt
10 tsp ground pepper

1. Bring a pot of water to a boil and season with salt. Place potatoes in and simmer until just tender but not falling apart. Drain and reserve.
2. Preheat the convection oven to 400 °F.
3. Toss the carrots and summer squash with 2 ½ cup olive oil and 10 tsp salt. Spread onto a parchment lined sheet tray and roast in the oven for 15 minutes or until the vegetables are just tender. Remove and reserve.
4. In a saute pan, heat 2 ½ cup olive oil and add the onions and 10 tsp salt.
5. Cook onions until translucent and add garlic and black pepper. Add carrots, summer squash, and potatoes, and stir in the salsa de plaza to coat all the vegetables. Warm through and reserve.
6. Assemble the burritos. Warm the tortillas, fill with ½ cup refried beans, 1 cup brown rice, ½ cup vegetables, and 2 oz cheese. Fold and roll and wrap in foil. Reheat in covered hotel pans.
7. Serve with pico de gallo salsa or a cooked tomatillo salsa verde

Refried Beans

(Makes 100 servings)

Ingredients:

- 12 lb + 8 oz dried pinto beans
- 3 lb + 12 oz yellow onion, diced
- 5 tbsp garlic
- 2 ½ cup olive oil
- 1/3 cup + 4 tsp salt

Directions:

1. Wash the dried beans and drain. Place in a pot and cover with cold water. Bring to a boil, turn down the heat, and simmer gently for about 2 hours or until the beans are completely tender. (Add small amounts of water as needed to keep the beans just under the cooking liquid.) Take the beans off the heat and let cool. Drain the beans
2. when cool enough to handle, reserving the cooking liquid.
In the meantime, place the onion and oil in a large pot. Cook the onion until
3. translucent. Add the salt and garlic and cook gently for 2 more minutes.
Add the beans and smash with a potato masher, adding the bean cooking liquid as needed to create a creamy mash. Be sure to leave some beans chunky and check for seasoning.

Salsa de Plaza

(Makes 32 cups)

Ingredients:

- 4 oz dried ancho chile
- 6 ounces dried guajillo chile
- 4 cloves garlic, simmered in olive oil
- 2 tbsp oregano
- 2 cups diced white onion
- 3 tbsp salt
- 1 cup olive oil

Directions:

1. Toast the seeded chiles a few seconds on each side. Soak in warm water for 10 minutes.
2. minutes.
3. Blend the chiles using the soaking water (about 6 cups).
4. Strain the chile mixture. Blend the onion and garlic with the chiles and the salt.
5. Fry the salsa in the olive oil for 10-12 minutes to let the flavors come together.
Can be frozen for use later.

Produce Item	Farm/Distributor	Contact
Beans	Edison Grainery	Jeffrey Barnes
Rice	Lundberg Family Farms	UNFI
Cheese	Marin Cheese Co.	Lincoln Green
Sour Cream	Straus Family Creamery	Anna Dair / Karen Salinger
Squash	Catalan Family Farms	Juan Catalan
Onion	The Queen of Vegetables Organic Farm	Yadira Mendiola