



Fiesta Tostadas

L-046-02

Meat, Fish and Poultry

Color Code: _____

Sodium: _____

Yield: 100 Portions

Each Portion: 2 assembled tostadas (8 oz)

Pan Size and Number: 18 x 26-Inch Sheet Pans (4)

Temperature: 350°F (177°C)

Time: 25 - 28 min.

INGREDIENTS

| Item | Measure | Weight | Approx issue |
|--|----------------|------------|-------------------|
| PLANT BASED CHORIZO, GROUND, RAW, THAWED | | 10 lb | |
| OIL, CANOLA | 1 cup | 7-¾ oz | |
| | | 0 | |
| BEANS, REFRIED, CANNED | 1-¾ gal | 15 lb | 2-¼ - No. 10 Cans |
| COOKING SPRAY, NONSTICK | | 2 oz | |
| TORTILLAS, CORN, 6-INCH | 200 tortillas | 200 oz | |
| LETTUCE, ICEBERG, SHREDDED | 1 gal + 2-¼ qt | 2 lb 13 oz | 3 lb 11 oz |
| SALSA, MILD, RTU | ¾ gal + ½ cup | 6 lb 13 oz | |

DIRECTIONS

CP: Thaw plant based beef under refrigeration at 41°F (5°C).

1. Prepare all fruits and vegetables in accordance with guideline card A-G 31. Shred lettuce.
2. Preheat oven and tilt skillet each to 350°F (177°C).

3. Heat oil in tilt skillet. Add plant based chorizo. Stir well to break apart. Cook 8-10 minutes, stirring occasionally. CCP: Internal temperature must reach 155°F (68°C). Remove from heat and CP: Hold hot at 135°F (57°C) for use in Step 8.
4. Add refried beans to steam-jacketed kettle. Warm beans until heated through, about 5 to 10 minutes, stirring often. CCP: Internal temperature must reach 135°F (57°C). Remove from heat and CP: Hold hot at 135°F (57°C) for use in Step 8..
5. Batch prepare tortillas as follows in order to keep tortillas crispy: Spray each (18 x 26-inch) sheet pan with nonstick cooking spray. Add 12 tortillas (12 oz) to each sheet pan. Lightly spray tortillas with cooking spray.
6. Using a convection oven, bake tortillas at 350°F (177°C) on low fan for 10 minutes or until crispy. CP: Hold hot at 135°F (57°C) for use in Step 8. Repeat Steps 7 and 8 as necessary.
7. Assemble each tostada as follows:
 - a. 1 corn tortilla (1 oz)
 - b. 2 tbsp refried beans (1 oz)
 - c. 2 tbsp plant based chorizo (0.59 oz)
 - d. 2 tbsp lettuce (0.25 oz)
 - e. 1 tbsp salsa (0.54 oz)

RECIPE NOTES

1. This recipe is best utilized as a specialty bar or self-service bar. Provide chopped black olives, chopped fresh tomatoes and other toppings for self-service toppings.
2. This recipe was developed using a Rationale Combi Oven set to convection mode. If using other models of combi oven or a convection oven, times may vary (using an older convection oven may require extra cook time to achieve the desired final product).
3. In Step 7, for best results, batch prepare corn tortillas as listed. This will ensure tortillas remain crunchy and crisp. Toasted tortillas left to sit on the line for extended periods will become chewy.
4. Purchase refried beans that do not contain lard. If facility prepares this recipe as written using ingredients that contain no animal products, facility may choose to list item on Go For Green card as "Fiesta Tostadas(vegan)". Note that vegan items contain no meat, poultry, fish, shellfish, dairy, eggs, insects, or by-products of slaughter or insects such as gelatin or honey.

NUTRITION FACTS

Calories

Carbohydrates g

Sugars* g

Protein g

Fat g

Saturated Fat g

Sodium mg

Calcium mg

Fiber g