



**Name of Recipe: Tex Mex Brunch Bowl**

TCS Process: #2 Same Day Service

Number of Portions: 48

Meal Contribution: 2.5 M/MA, 1/2 cup additional vegetable

Alternate Menu Name:

Group Code: Entrees

Portion Size: Each

Ingredients	Measure	Instruction
Eggs, liquid, frozen	5 lb carton	<p><b>Step A:</b></p> <ol style="list-style-type: none"> <li>1. Thaw liquid eggs overnight in the refrigerator. <b>CCP: Hold at 41°F or below.</b></li> </ol> <p><b>Step B:</b></p> <ol style="list-style-type: none"> <li>2. Preheat oven to 400° F.</li> <li>3. In a large mixing bowl, whisk oil with pepper and salt. Set aside.</li> </ol> <p><b>Step C:</b></p> <ol style="list-style-type: none"> <li>4. Rinse bell peppers and onions under running water. Dry well. Dice into ¾" pieces. Add to mixing bowl with oil. Note: Approximately 1 lb 4 oz bell pepper yields 1 lb chopped peppers; 1 lb 2 oz of onion yields 1 lb chopped.</li> <li>5. Use a spoon or rubber spatula, toss vegetables with oil to evenly coat.</li> </ol> <p><b>Step D:</b></p> <ol style="list-style-type: none"> <li>6. Place vegetables in a single layer on a sheet pan. Roast at 400° F for approximately 15 minutes or until vegetables are beginning to brown and crisp on the edges.</li> <li>7. Prepare the frozen potatoes according to the manufacturer's directions. <b>CCP: Heat to minimum internal temperature of 135°F.</b></li> <li>8. Combine the roasted vegetables and potatoes in a 2-inch full-size steamtable pan. <b>CCP: Hold for hot service at 135°F.</b></li> </ol> <p><b>Step E:</b></p> <ol style="list-style-type: none"> <li>9. Drain and rinse black beans. Rinse until the liquid draining is no longer black. Set aside.</li> </ol>
Oil, canola/olive blend	¼ cup	
Pepper, black	½ tsp	
Salt	½ tsp	
Bell Pepper, Green, EP	1 lb	
Bell Pepper, Red, EP	1 lb	
Onion, white or yellow, EP	1 lb	
Potato, red skinned, chopped, roasted, IQF, McCain	5 lbs 10 oz	
Beans, black, canned, low-sodium, drained and rinsed	1 lb (2 cups)	
Milk, 1 percent	1 cup	
Pepper	1 tsp	
Cheese, cheddar	1 lb 8 oz	
Salsa	1 quart 2 cups	

		<p><b>Step F:</b> 10. In a medium mixing bowl, combine eggs, milk, and pepper. Whisk to combine. Stir in the drained and rinsed black beans.</p> <p><b>Step G:</b> 11. Spray a 2-inch full size pan with pan release spray. Pour the eggs and bean mixture into the prepared pan. Steam until set and the internal temperature reaches 155°F. <b>CCP: Heat to minimum internal temperature of 155°F for at least 15 seconds.</b> <b>CCP: Hold for hot service at 135°F or higher.</b></p> <p><b>Step H:</b> 12. Assemble Tex Mex Breakfast Bowls as follows:</p> <ul style="list-style-type: none"><li>• ¼ cup scrambled egg/bean mixture (no. 16 disher)</li><li>• .5 oz shredded cheese (1 ounce spoodle)</li><li>• ½ cup roasted potatoes, peppers, and onions (4 ounce spoodle)</li><li>• 2 Tbsp salsa (no. 30 disher)</li></ul> <p>Serve with toast or biscuit (minimum 1 WGR grain).</p>
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