

Beef/Tofu Burrito Bowl

(Gluten-Free)

This Package Contains:

INGREDIENTS

- Halal ground beef x 12.5lbs
- Sour cream x 1.5LT
- Shredded mixed cheese x 2.5lbs
- Tofu x 4
- Rice x 4kg
- Canned corn x 5 cans
- Canned beans x 5 cans
- Romaine lettuces x 5 heads
- Red onions x 4lbs
- Avocados x 10lbs
- Tomatoes x 6.5lbs
- Cilantro x 2bunches
- Butter x 1/2 block
- Oil
- Taco Seasoning
- Salt & Pepper

BEVERAGE

- Tea
 - Coffee
- Sugar, coffee cream & milk on site

CONTAINER/OTHERS

- Meal containers with lids
- Meal labels
- Napkins
- Tin foil roll (please return)
- Thermometer (please return)

This Recipe yields: 42 servings + additional for seconds

🔪 Beef Burrito Bowl

(Halal ground beef, corn, beans, red onions, avocado, tomatoes, cilantro, romaine lettuce, sour cream, shredded mixed cheese, taco seasoning, salt & pepper, butter, rice)

🔪 (V) Tofu Burrito Bowl

(Tofu, corn, beans, red onions, avocado, tomatoes, cilantro, romaine lettuce, sour cream, shredded mixed cheese, taco seasoning, salt & pepper, butter, rice)



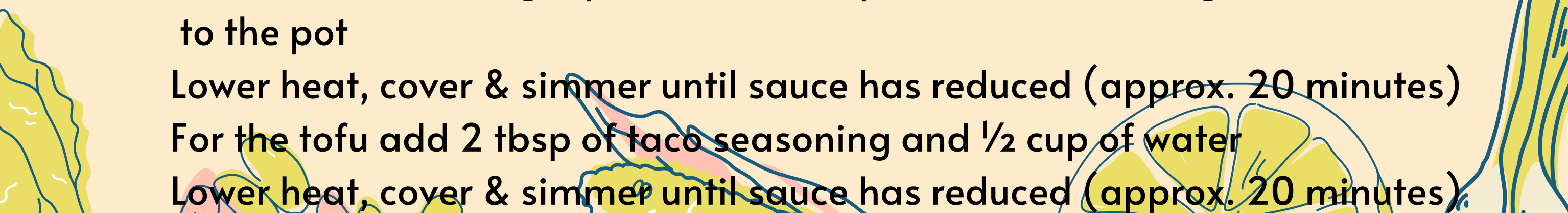
Beef/Tofu Burrito Bowl

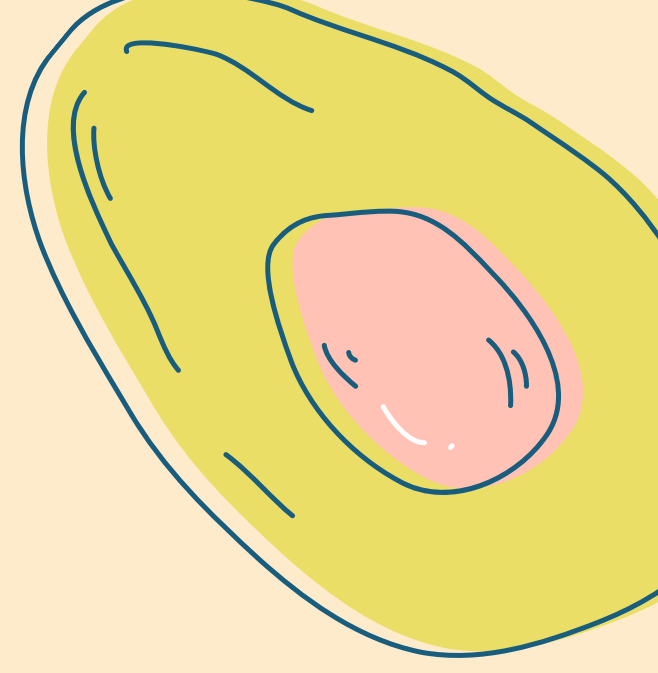
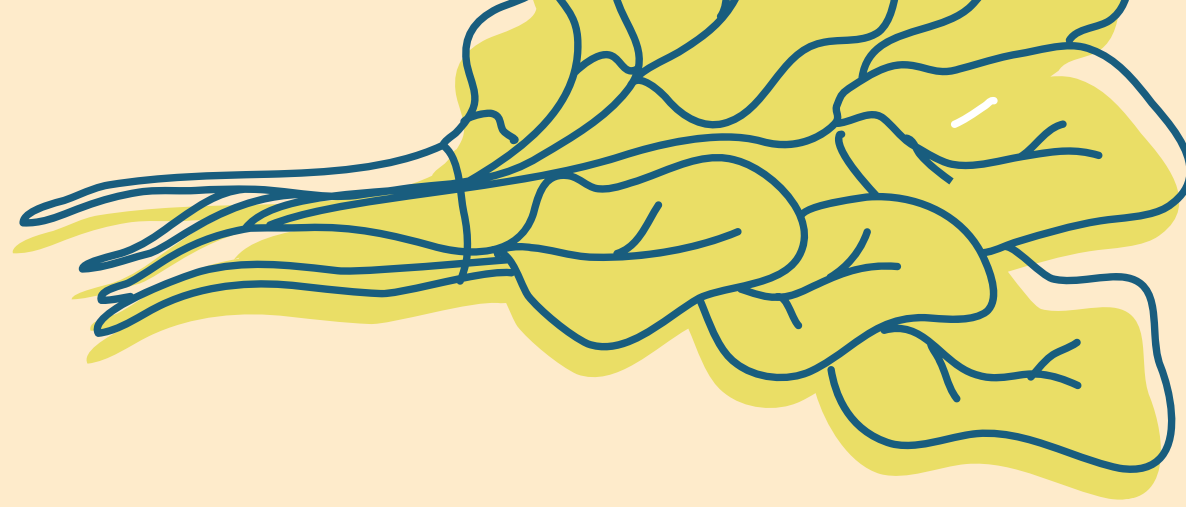
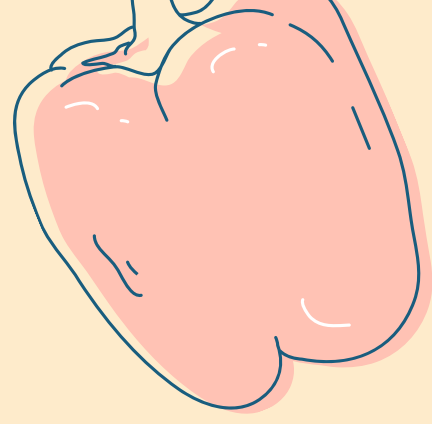
(Gluten-Free)

WELCOME TO KSM! PLEASE SUIT UP & GO THROUGH OUR SAFETY GUIDELINES. DON'T FORGET TO TAKE A PICTURE OF YOUR GROUP IN THOSE HAIRNETS, GLOVES, AND OUR GREEN APRONS!

Today's Menu

- 🥄 Beef Burrito Bowl
- 🥄 (V) Tofu Burrito Bowl

- 3:45 PM** Turn on vent hood fan (the switches are located at the main kitchen door above the light switches)
Preheat ovens to 350 degrees F
Ensure all ingredients on the checklist have been supplied to you
Sanitize work surfaces
Wash hands
- 4:00 PM** Finely dice tomatoes and red onions
Roughly chop cilantro
Mix to create your pico de gallo
- 4:15 PM** Begin cooking ground beef in a large pot over medium heat
While the beef is cooking, begin pressing the water from the tofu and crumble
Sauté tofu in a small pan with 1/4 cup of oil over medium heat
- 4:30 PM** Thoroughly rinse rice
Mix 10 cups of rice and 15 cups of water into each serving pan. You will need two serving pans
Cover each serving pan with tin foil and cook in the oven for 45 minutes, or until rice is tender and can be fluffed with a fork
- 4:45** When beef is no longer pink, add 1.5 cups of taco seasoning and 3L of water to the pot
Lower heat, cover & simmer until sauce has reduced (approx. 20 minutes)
For the tofu add 2 tbsp of taco seasoning and 1/2 cup of water
Lower heat, cover & simmer until sauce has reduced (approx. 20 minutes)
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- 5:15 PM When rice is finished cooking, fluff with a fork, stir in butter and season with salt to taste
- 5:20 PM Transfer all food to serving pans & cover with tin foil and keep warm in the oven at 175 degrees F until ready to serve
- 5:30 PM Begin warming corn and beans over low to medium heat on the stovetop
Thinly slice avocado
Transfer both to serving dishes
- 5:45 PM Work with Kerr Street Volunteer Liaison to set up the serving counter with tongs, serving spoons, plates, cutlery & napkins
The liaison will work to set up the dining room and prepare the tea and coffee
- 6:00 PM Serve food to clients at the buffet. Once everyone has been served, serve seconds to anyone who would like them, given that there is enough for everyone.
- 6:30 PM Pack meals to-go in the provided takeaway containers, label and place in the "Community Meals" fridge in the warehouse
- 6:45 PM Begin an activity with the clients
- 7:00 PM Begin cleaning the kitchen; referring to the kitchen cleaning guide for more details
- 8:00 PM Complete and sign the kitchen cleaning guide once all outlined tasks are finished.
Leave completed cleaning guide in the provided kitchen binders
Sign out from the front desk

