

**Jennie-O**

Brand



## BREAKFAST TURKEY CHORIZO CRUNCHURITO

PORTION  
SIZE:  
**1 CRUNCHURITO**

Ingredients (yields 100 servings)	Quantity
JENNIE-O® Turkey Chorizo Crumbles #33038, 40 lb.	8 lbs. 2 oz.
Hash brown patties, frozen	100 patties
Liquid eggs	2 qt. 1 ½ c. 2 tsp.
Whole grain tortilla	100 tortillas
Cheddar cheese, shredded	3 lbs. 2 oz.
Non-stick cooking spray	100 sprays
Mayonnaise, light	1 pt. 1 c.
Jalapenos, minced	1 ½ c. 1 tbsp.
Jalapeno juice, canned	¼ c. ½ tsp.
Chili powder	2 tbsp. ¼ tsp.
Cumin	2 tbsp. ¼ tsp.
Garlic powder	1 tbsp.

Directions
<ol style="list-style-type: none"> <li>Remove turkey chorizo crumbles and hash brown patties from the freezer and allow to thaw under refrigeration for 24-72 hours.</li> <li>Preheat oven to 400°F.</li> <li>Place product in a single layer on a sheet pan and bake - conventional: 20-25 minutes or convection: 11-13 minutes.</li> <li>Cook liquid whole eggs according to manufacturer's instructions.</li> <li>To make creamy jalapeno sauce:               <ol style="list-style-type: none"> <li>Mince jalapenos.</li> <li>Mix thoroughly in a large bowl with mayonnaise, juice from the jalapeno can, chili powder, cumin and garlic powder.</li> </ol> </li> <li>Preheat oven to 350°F.</li> <li>Assemble a crunchurito:               <ol style="list-style-type: none"> <li>Place a tortilla on work surface and spread 1 tablespoon of creamy jalapeno sauce in the center - leave an inch border around the edge.</li> <li>Add 1 hash brown patty to the center.</li> <li>Add 1/4 cup of cooked egg.</li> <li>Sprinkle with 1.3 oz. turkey chorizo.</li> <li>Top with 0.5 oz. shredded cheddar cheese.</li> <li>Start folding one edge of the tortilla towards the center of the ingredients. Hold in place and continue to fold the edges to form pleats which seal into a circle.</li> </ol> </li> <li>Spray the pleats of each crunchurito with non-stick cooking spray and place seam side down on lined baking sheets.</li> <li>Bake for 10-12 minutes.</li> </ol> <p>Offer each student one (1) whole breakfast turkey chorizo crunchurito to provide 2.5 oz. meat/meat alternate, 2.0 oz. eq whole grain and 0.25 cup Vegetable, Starchy.</p>

Turkey Chorizo (1.3 oz.): 1.0 oz. Meat/Meat Alternate Whole Grain Tortilla (1 each): 2.0 oz. eq Whole Grain Rich (Exhibit A: Grain Requirements For Child Nutrition Programs, Group B: 28 g/1.0 oz. = 1 oz. eq) Whole Liquid Eggs (1.5 Tbsp): 1 oz. eq Meat/Meat Alternate (per FBG 1.5 Tbsp = 1 M/MA) Shredded Cheddar Cheese (0.5 oz.): 0.5 oz. eq Meat/Meat Alternate (per FBG: 1 oz. = 1 M/MA) Hashbrown Patty (0.25 cups/1 patty): 0.25 cup Vegetable, Starchy

For preparation by a food preparation establishment only, according to the food code or equivalent.

\*Indicates missing Nutrient Information.

Nutrients Per Serving			
Calories	456 cal	Potassium	362 mg*
Fat	20 g	Carbohydrates	46 g
Saturated Fat	7 g	Dietary Fiber	5 g
Trans Fat	0 g	Sugars	2 g*
Cholesterol	140 mg	Protein	20 g
Sodium	917 mg	Iron	3 mg*
		Calcium	276 mg*
		Vitamin A	50 iu*
		Vitamin C	0 mg*
		Vitamin D	0.1 mcg*



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