



OFFICIAL RECIPE BOOK 2025-2026

VERSION 1.3

Updated July 2026



CHRONIC TACOS

MEXICAN GRILL | 2025-2026 OFFICIAL RECIPE BOOK

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AL PASTOR

1 of 2

COOK

Ingredient Required: Canola/Olive Oil Blend	Amount Required: 1/4 Cup	Steps / Instructions Heat grill to 350 degrees Fahrenheit. Add oil blend to the grill.
Ingredient Required: Al Pastor	Amount Required: 5 lbs (max 5lbs on grill)	Steps / Instructions Spread meat evenly on one side of the HOT grill. Using 3/4 cup of seasoning spread it across the meat evenly. Do not move meat until meat is seared on that side. Once seared, flip the meat to the clean unused side of the HOT grill.
Ingredient Required: Al Pastor Seasoning	Amount Required: 3/4 Cup	
Ingredient Required: Canola/Olive Oil Blend	Amount Required: 2 oz	Steps / Instructions Scrape the dirty side of the grill to clean, then add oil to the clean side of the grill. Add onions on top of the oil on grill and sautee until caramelization of onions begin.
Ingredient Required: Sliced Yellow Onion	Amount Required: 5 oz	
Ingredient Required: Pineapple Tidbits w/ Juice	Amount Required: 1 Cup	Steps / Instructions Thoroughly mix pineapple tidbits (with juice) directly onto onions until caramelized. Proceed to mix pineapple and onions directly into the meat.
Ingredient Required: Lime	Amount Required: 1/4 cup of fresh lime per 5 lbs.	Steps / Instructions Use lime squeezer to squeeze the fresh lime into 1/4 Cup. Pour lime juice over meat and mix well. (Total Cook Time 6-7 minutes) DO NOT OVERCOOK.

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AL PASTOR

2 of 2

CHECK

Ingredient Required:	Amount Required:	Steps / Instructions
Cooked Al Pastor	Taste 1 teaspoon	Taste meat. Add additional lime or seasoning if necessary. Check inside of larger meat pieces for doneness.

SERVE AND HOLD

Ingredient Required:	Amount Required:	Steps / Instructions
Cooked Al Pastor	Cooked portion	Hold on hot line >140°F for up to 2 hours stirring often.

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CARNITAS FULL BATCH

1 of 3

PREP 1 DAY PRIOR TO COOKING

Ingredient Required: Pork Butt	Amount Required: 15-20 lbs.(2 Butts)	Steps / Instructions Remove Fat. (If bone-in pork butt is used, leave bones in) Wash thoroughly. Uncooked pieces should be cut down to softball sized pieces. Bone-in pieces will be larger.
Ingredient Required: Wine	Amount Required: 1 cup	Steps / Instructions Pour over meat.
Ingredient Required: Garlic Salt	Amount Required: 1/4 cup	Steps / Instructions Sprinkle over meat.
Ingredient Required: Yellow Jumbo Onion	Amount Required: 1 each	Steps / Instructions Cut each into 8 pieces and add to prepped meat.
Ingredient Required: Fresh Peeled Garlic	Amount Required: 16 each	Steps / Instructions Add to marinate of pork butt.

MARINATE HOLD

Ingredient Required: Marinate	Amount Required: Prepped amount
Steps / Instructions Marinate 1 day prior to cooking in plastic container. Label, date and refrigerate immediately.	

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CARNITAS FULL BATCH

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COOK. STEP 1

Ingredient Required: Lard	Amount Required: 7 lbs.	Steps / Instructions Heat lard for 10 minutes on high heat or until it boils. mix well.
Ingredient Required: Marinated Pork	Amount Required: Marinated portion	Steps / Instructions Add prepped pork butt to lard and cook for an additional 20 minutes on high heat. After 10 minutes adjust flames to low heat and cook for 2 hours. Stir carnitas every 15 minutes. Do not cover.

COOK. STEP 2

Ingredient Required: Milk-(Whole Milk)	Amount Required: 2 Cups	Steps / Instructions Combine the milk and sugar before adding it to the carnitas. After two hours of cooking, add the milk & sugar blend to the carnitas and continue cooking for 1 hour on low heat. 3 hour total cooking time.
Ingredient Required: Sugar	Amount Required: 1 Cup	

CHECK

Ingredient Required: Cooked Carnitas	Amount Required: Taste 1 teaspoon	Steps / Instructions Taste meat. Internal temperature of meat should be 145°F at this point. Check inside of larger meat pieces for doneness.
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CARNITAS FULL BATCH

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SERVE AND HOLD

Ingredient Required:	Amount Required:	Steps / Instructions
Cooked Carnitas	Cooked portion	Hold on hot line >140°F stirring often. Discard if dry.

COOLING LARD

Ingredient Required:	Amount Required:	Steps / Instructions
Lard	Insert pan	Strain Lard thoroughly. Label with start date and time. Cool strained lard using ice bath and reduce temperature to <70°F within 2 hours. May only reuse cooled lard ONCE. Refrigerate and monitor to ensure <41°F within 4 more hours.

CARNITAS

Ingredient Required:	Amount Required:	Steps / Instructions
Cooked Carnitas	Insert pan of meat	Place meat in clean insert pan. Label with day and start time. Using ice bath or wand, reduce temperature to <70°F within 2 hours. Refrigerate and monitor to ensure <41°F within 4 more hours.

REUSING AND REHEATING

Ingredient Required:	Amount Required:	Steps / Instructions
Cooled Portion	Insert pan of meat	If reheated in a pan for serving, add cooled lard, and add water (1/2 cup of each for 5 lbs.) and cook until internal temperature reaches 165°F.

CARNITAS COMBI OVEN

1 of 4

PREP

Ingredient Required:	Amount Required:	Steps / Instructions
Pork Butt	15-20 lbs.	Remove Fat. (If bone-in pork butt is used, leave bones) Wash thoroughly. Uncooked pieces should be cut down to softball sized pieces. Bone-in pieces will be larger.
Ingredient Required:	Amount Required:	Steps / Instructions
Wine	1 cup	Pour over meat.
Ingredient Required:	Amount Required:	Steps / Instructions
Garlic Salt	1/4 Cup	Sprinkle over meat.
Ingredient Required:	Amount Required:	Steps / Instructions
Yellow Jumbo Onions	1 ea.	Cut each into 8 pieces and add to prepped meat.
Ingredient Required:	Amount Required:	Steps / Instructions
Fresh Peeled Garlic	16 ea.	Add to marinate of pork butt.

MARINATE

Ingredient Required:	Amount Required:	Steps / Instructions
Marinate	Prepped amount	Marinate 1 day prior to cooking in plastic container. Label, date and refrigerate immediately.

CARNITAS COMBI OVEN

2 of 4

COOK

Ingredient Required: Marinated Pork Butt	Amount Required: Marinated portion	Steps / Instructions Split prepped pork butt evenly into two separate hotel pans.
Ingredient Required: Lard	Amount Required: 20 oz.	Steps / Instructions Place 2 oz. Of Lard into each corner of the hotel pan, and one more 2 oz. scoop in the middle of the hotel pan directly onto the marinated pork butt.
Ingredient Required: Milk-(Whole Milk)	Amount Required: 2 Cups	Steps / Instructions Then proceed to place the probe into the middle of the largest piece of pork butt. With the hotel pans inside of the Combi Oven start the pre-heating/cooking process. First step is to cook the carnitas until the probe reaches 200 degrees Fahrenheit. Combine the milk and sugar. Once the probe reaches 200 degrees, be sure to take the carnitas pans out and add the milk and sugar to each hotel pan of carnitas. Once the milk and sugar have been added, the probe can be taken out and put back into the probe holder. Place hotel pan back into the combi oven and continue cooking process which will be three more, thirty minute cycles. Be sure to flip each individual piece of pork butt every thirty minutes.
Ingredient Required: Sugar	Amount Required: 1 Cup	

CARNITAS COMBI OVEN

3 of 4

CHECK

Ingredient Required: Cooked Carnitas	Amount Required: --	Steps / Instructions For best quality of shelf life, DO NOT SHRED
Ingredient Required: Cooked Carnitas	Amount Required: Taste 1 teaspoon	Steps / Instructions Taste meat. Check inside of larger meat pieces for doneness. Finished product should be caramelized and falling off of the bone.

SERVE AND HOLD

Ingredient Required: Cooked Carnitas	Amount Required: Cooked portion	Steps / Instructions Hold on hot line >140°F stirring often. Discard if dry.
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COOLING

Ingredient Required: Lard	Amount Required: Insert pan	Steps / Instructions Strain lard thoroughly. Label with start date and time. Cool strained lard using ice bath and reduce temperature to <70°F within 2 hours. May only reuse cooled lard ONCE. Refrigerate and monitor to ensure <41°F within 4 more hours.
Ingredient Required: Cooked Carnitas	Amount Required: Insert pan of meat	Steps / Instructions Place meat in clean insert pan. Label with day and start time. Using ice bath or wand, reduce temperature to <70°F within 2 hours. Refrigerate and monitor to ensure <41°F within 4 more hours.

CARNITAS COMBI OVEN

4 of 4

REHEATING

Ingredient Required:

Cooled Portion

Amount Required:

Insert pan of meat

Steps / Instructions

If reheated in a pan for serving, add 1/2 cup of cooled lard and line the bottom of your pan, add water (4 cups of each for 5 lbs.) Cook until internal temperature reaches 165°F. Using the reheat button on the combi oven.

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CARNE ASADA

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COOK

Ingredient Required: Canola/Olive Oil Blend	Amount Required: 1/4 Cup	Steps / Instructions Heat grill to 500 °F on high heat. Add oil blend to grill.
Ingredient Required: Carne Asada	Amount Required: 5 lbs. (max 5lbs on grill)	Steps / Instructions Spread meat evenly on one side of the HOT grill.
Ingredient Required: Carne Asada Seasoning	Amount Required: 1/4 Cup	Steps / Instructions Cook for 1 minute. Once seared, flip the meat to the clean unused side of the HOT grill. Using 1/4 cup of seasoning spread it across the meat evenly and stir in seasoning thoroughly.
		
Ingredient Required: Canola/Olive Oil Blend	Amount Required: 1/4 cup	Steps / Instructions Clean the dirty side of the grill with a grill scraper. Add canola olive blend to the clean side of the grill.
Ingredient Required: Diced Yellow Onions	Amount Required: 1 Cup	Steps / Instructions Add onions on top of the oil on grill and sautee until caramelization of onions begin. Once caramelized mix the onions together with the meat.
Ingredient Required: Lime	Amount Required: 1/4 cup of fresh lime per 5 lbs.	Steps / Instructions Use Lime squeezer to squeeze the fresh lime into a ¼ cup. Pour lime juice over meat and mix well. Cook time 3 minutes.
		

CHRONIC TACOS

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CARNE ASADA

2 of 2

CHECK

Ingredient Required:	Amount Required:	Steps / Instructions
Cooked Carne Asada	Taste 1 teaspoon	Taste meat, add additional seasoning or lime if necessary.

SERVE HOLD

Ingredient Required:	Amount Required:	Steps / Instructions
Cooked Carne Asada	Cooked Portion	Hold on hot line >140°F for up to 2 hours stirring often.

POLLO ASADO

1 of 2

COOK

Ingredient Required: Canola/Olive Oil Blend	Amount Required: 1/4 Cup	Steps / Instructions Heat grill to 400 °F on high heat. Add oil blend to grill.
Ingredient Required: Pollo Asado	Amount Required: 5 lbs. (max 5lbs on grill)	Steps / Instructions Spread meat evenly on one side of the HOT grill.
Ingredient Required: Pollo Asado Seasoning	Amount Required: 1/4 Cup	Steps / Instructions Cook for 1 minute. Once seared, flip the meat to the clean unused side of the HOT grill. Using 1/4 cup of seasoning spread it across the meat evenly and stir in seasoning thoroughly.
		
Ingredient Required: Canola/Olive Oil Blend	Amount Required: 1/4 Cup	Steps / Instructions Clean the dirty side of the grill with a grill scraper. Add canola olive blend to the clean side of the grill.
Ingredient Required: Diced Yellow Onions	Amount Required: 1 Cup	Steps / Instructions Add onions on top of the oil on grill and sautee until carmelization of onions begin. Once carmelized mix the onions together with the meat.
Ingredient Required: Lime	Amount Required: 1/4 cup of fresh lime per 5 lbs.	Steps / Instructions Use Lime squeezer to squeeze the fresh lime into a ¼ cup. Pour lime juice over meat and mix well. Cook time 3 minutes.

CHRONIC TACOS

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POLLO ASADO

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CHECK

Ingredient Required:

Cooked Pollo
Asado

Amount Required:

Taste 1 teaspoon

Steps / Instructions

Taste Meat
Add additional lime or
seasoning if necessary.
Check inside of larger meat
pieces for doneness.

SERVE HOLD

Ingredient Required:

Cooked Pollo
Asado

Amount Required:

Cooked Portion

Steps / Instructions

Hold on hot line >140°F for
up to 2 hours stirring
often.

CHRONIC TACOS

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FISH

1 of 3

PREP

MAHI - MAHI

Ingredient Required:

Fish

Amount Required:

Amount needed for
up to 1 day use
after thaw

Steps / Instructions

In a semi-thawed state, weigh the whole fish fillet and based on the weight - portion fish into pieces approximately 5" to 6" in length to equal 1 oz. in weight per piece.

Smaller pieces may be combined to equal appropriate weight except for tacos.

Wear a cut glove when cutting.

COOK SAUTEED

Ingredient Required:

Canola/Olive Oil Blend

Amount Required:

1 Tablespoon each piece

Ingredient Required:

Fish

Amount Required:

Portion for menu item
ordered

Ingredient Required:

Chronic Tacos Fish &
Shrimp Seasoning

Amount Required:

Shake and season entire piece
of fish(approx. 6 shakes)

Ingredient Required:

Wine

Amount Required:

1 Tablespoon

Ingredient Required:

Fresh Squeezed
Lime Juice

Amount Required:

1/2 teaspoon per two pieces of
fish.

Ingredient Required:

Chopped Garlic

Amount Required:

1/4 teaspoon per two pieces of
fish.

Steps / Instructions

Always use a fresh sauté pan.

Adjust amount of canola/olive oil blend up or down depending on product ordered.
(1 Tablespoon for taco, 2 Tablespoons for Burrito)

Add oil to the sauté pan.

Cook fish on medium heat for 1 minute until bottom turns white, then proceed to flip the fish to cook the other raw side.

Coat entire fish with Chronic Tacos Fish & Shrimp Seasoning.

Add cooking wine to the sauté pan, then add lime juice and continue cooking for 1 minute.

Add garlic and mix into fish.

(2 pieces of fish for tacos, 3 pieces of fish for small burrito, 4 pieces of fish for burritos)

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FISH

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COOK BATTERED

Ingredient Required:

Beer Batter

Amount Required:

Amount need to cover fish

Steps / Instructions

Fry in 350°F fryer 3 minutes until golden brown and thoroughly cooked all the way around.

Ingredient Required:

Fish

Amount Required:

Portion for menu item ordered.

Dip fish into batter using only whole pieces. (1 piece of fish for tacos, 2 pieces of fish for small burritos, 3 pieces of fish for burritos).

CHECK

Ingredient Required:

Cooked Fish

Amount Required:

Portion for menu item ordered.

Steps / Instructions

Always take internal temperature to ensure doneness. Internal temperature must be 145 °F

EXTRA FISH PORTIONS

Ingredient Required:

Sauteed Fish

Amount Required:

2 Pieces

Steps / Instructions

All extra sauteed fish portions call for 2 additional pieces.

Ingredient Required:

Battered Fish

Amount Required:

1 Pieces

Steps / Instructions

All extra battered fish portions call for 1 additional pieces.

FISH

3 of 3

STORAGE AND SHELF LIFE

Ingredient Required: Raw Fish	Amount Required: Prepped amount	Steps / Instructions Store prepped fish under refrigeration in chef table or in cooler. Discard on Day 3 if unused. Label and date when prepped.
Ingredient Required: Cooked Fish	Amount Required: Cooked amount	Steps / Instructions Fish is cooked to order.

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SHRIMP

1 of 3

PREP

SHRIMP

Ingredient Required:

Shrimp (peeled and deveined 41-50 count)

Amount Required:

Amount needed for up to 1 day use after thaw

Steps / Instructions

Thaw Shrimp under refrigeration or defrost under cold running water.
Label and date.

COOK SAUTEED

Ingredient Required:

Canola/Olive Oil Blend

Amount Required:

1 Tablespoon each

Ingredient Required:

Shrimp

Amount Required:

Portion for menu item ordered

Ingredient Required:

Chronic Tacos Fish & Shrimp Seasoning

Amount Required:

2 sprinkles per 4 shrimp

Ingredient Required:

Wine

Amount Required:

1 tsp.

Ingredient Required:

Fresh Squeezed Lime Juice

Amount Required:

1 tsp.

Ingredient Required:

Chopped Garlic

Amount Required:

1/4 tsp.

Steps / Instructions

Always use a fresh sauté pan.

Adjust amount of canola/olive oil blend up or down depending on product ordered. (1 Tablespoon for taco, 2 Tablespoons for Burrito)

Add oil to the sauté pan. Cook shrimp for 30 seconds until bottom turns pink, then proceed to flip the shrimp to the other side.

Coat entire shrimp with Chronic Tacos Fish & Shrimp Seasoning.

Add cooking wine to the pan and then add lime juice and continue cooking for 30 seconds. Add garlic and mix into shrimp.

(4 pieces of shrimp for tacos, 6 pieces of shrimp for small burritos, 8 pieces of shrimp for burritos)

CHRONIC TACOS

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SHRIMP

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COOK BATTERED

Ingredient Required:

Beer Batter

Amount Required:

Amount need to cover shrimp

Steps / Instructions

Dip shrimp into batter. Fry in 350°F fryer 4 minutes until golden brown.

(3 pieces of shrimp for tacos, 4 pieces of shrimp for small burritos, 6 pieces of shrimp for burritos)

Ingredient Required:

Shrimp

Amount Required:

Portion for menu item ordered.

CHECK

Ingredient Required:

Cooked Shrimp

Amount Required:

Portion for menu item ordered.

Steps / Instructions

Always take internal temperature to ensure doneness. Internal temperature must be 145 °F

EXTRA SHRIMP PORTIONS

Ingredient Required:

Sauteed Shrimp

Amount Required:

4 Pieces

Steps / Instructions

All extra sauteed shrimp portions call for 4 additional pieces.

Ingredient Required:

Battered Shrimp

Amount Required:

3 Pieces

Steps / Instructions

All extra battered shrimp portions call for 3 additional pieces.

SHRIMP

3 of 3

STORAGE AND SHELF LIFE

Ingredient Required: Raw Shrimp	Amount Required: Prepped amount	Steps / Instructions Store shrimp under refrigeration in chef table or in cooler. Discard on Day 3 if unused. Label and date when prepped.
Ingredient Required: Cooked Shrimp	Amount Required: Cooked amount	Steps / Instructions Shrimp is cooked to order.

MACHACA BREAKFAST

1 of 2

PREP

Ingredient Required:	Amount Required:	Steps / Instructions
Sliced Onions	Reference breakfast portion chart	--
Ingredient Required:	Amount Required:	Steps / Instructions
Sliced Tomatoes	Reference breakfast portion chart	--

COOK

Ingredient Required:	Amount Required:	Steps / Instructions
Oil	1-2 tbsp	Add oil and heat it in the pan.
Ingredient Required:	Amount Required:	Steps / Instructions
Sliced Onions and Tomatoes	Reference breakfast portion chart	Cook in 2 tbsp. of oil on medium/high heat until the ingredients are translucent.
Ingredient Required:	Amount Required:	Steps / Instructions
Machaca Beef	Reference breakfast portion chart	Shred the cooled/cooked machaca beef and add it into the pan with the sliced onions and tomatoes and cook on medium/high heat and mix until reheated thoroughly.
Ingredient Required:	Amount Required:	Steps / Instructions
Eggs	Reference breakfast portion chart	Crack eggs into the pan over the cooked machaca beef, sliced onions and tomatoes (reference breakfast portion chart) and mix yolks and cook eggs thoroughly.

MACHACA BREAKFAST

2 of 2

SERVE

Ingredient Required:	Amount Required:	Steps / Instructions
Machaca Breakfast	Amount prepared	Place ingredients onto a heated tortilla or bowl.

WHITE CHICKEN

1 of 3

PREP

YELLOW JUMBO ONION

Ingredient Required:	Amount Required:	Steps / Instructions
Yellow Jumbo Onion	1 ea.	Slice onion 1/4" thick.

ROMA TOMATO

Ingredient Required:	Amount Required:	Steps / Instructions
ROMA TOMATO	3 ea	Slice tomato 1/4" thick.

COOK

Ingredient Required:	Amount Required:	Steps / Instructions
Chicken Breast	10 lbs	
Ingredient Required:	Amount Required:	
Water	4 Quarts	
Ingredient Required:	Amount Required:	
Tomato Sliced	Prepped Amount	
Ingredient Required:	Amount Required:	
Onion Sliced	Prepped Amount	
Ingredient Required:	Amount Required:	Combine all ingredients in cooking pot. Cook for at least 2 hours on medium heat until meat separates easily. Internal cooking temperature must be at least 165°F. Add water as needed while cooking.
Peeled Garlic	16 ea.	
Ingredient Required:	Amount Required:	
Salt	1/4 Cup	
Ingredient Required:	Amount Required:	
Chile Serrano	5 ea.	
Ingredient Required:	Amount Required:	
Knorr Caldo de Pollo	1 Tbsp.	

WHITE CHICKEN

2 of 3

CHECK

Ingredient Required:	Amount Required:	Steps / Instructions
Cooked Chicken	Taste 1 teaspoon	Taste meat. Check inside of larger meat pieces for doneness.

COOLING

Ingredient Required:	Amount Required:	Steps / Instructions
Cooked Chicken	Insert pan of meat.	Place meat with cooked chicken broth in clean a 8 quart container. Label with day and start time. Using ice bath or wand, reduce temperature to <70°F within 2 hours. Refrigerate and monitor to ensure <41°F within 4 more hours.

REUSING

Ingredient Required:	Amount Required:	Steps / Instructions
Cooled Portion	Insert pan of meat.	Shred meat for use in Taquitos recipe, Fajitas and Soup. (Date made becomes Day 1 of use)

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WHITE CHICKEN

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REHEATING FOR HOLDING ON HOT TABLE

Ingredient Required:		Amount Required:	Steps / Instructions
Cooled Portion		3 lbs. cooked	
Ingredient Required:		Amount Required:	
Chile Serrano		3 ea.	
Ingredient Required:		Amount Required:	Steps / Instructions
Chicken Broth (From cooking stage)		3 cups	
Ingredient Required:		Amount Required:	

SERVE AND HOLD

Ingredient Required:		Amount Required:	Steps / Instructions
Cooked White Chicken		Cooked portion	

IMPOSSIBLE GROUND BEEF

1 of 2

PREP

IMPOSSIBLE GROUND BEEF

Ingredient Required:	Amount Required:	Steps / Instructions
Impossible Ground Beef	5 lbs.	Thaw out Impossible Ground Beef overnight in refrigeration.

COOK SAUTEED

Ingredient Required:	Amount Required:	Steps / Instructions
Canola/Olive Oil Blend	1 Teaspoon	Heat pan on Medium heat. Add oil blend to pan.
Ingredient Required:	Amount Required:	Steps / Instructions
Diced Yellow Onions	1 Tablespoon	Add onions to pan and cook.
Ingredient Required:	Amount Required:	Steps / Instructions
Impossible Ground Beef	2 oz. (Tacos)	Spread meat evenly on medium hot pan. Mix in onions. Cook approximately 30 seconds on each side.
Ingredient Required:	Amount Required:	Steps / Instructions
Carne Asada Seasoning	1/4 Teaspoon	Add 1/4 Teaspoon of carne asada seasoning per 2 oz. and mix.
Ingredient Required:	Amount Required:	Steps / Instructions
Cook Time	--	1 minute 30 seconds or until fully brown.

CHECK

Ingredient Required:	Amount Required:	Steps / Instructions
Impossible Ground Beef	Taste 1 teaspoon	Taste meat. Add additional seasoning if necessary.

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IMPOSSIBLE GROUND BEEF

2 of 2

SERVE AND HOLD

Ingredient Required:	Amount Required:	Steps / Instructions
Cooked Impossible Ground Beef	Cooked portion	Cook Impossible Ground Beef to order. Do not hold on hot table



BACON

1 of 1

PREP

Ingredient Required:	Amount Required:	Steps / Instructions
Bacon	Amount needed for up to 1 days' use	Whole pieces of bacon.

FRY

Ingredient Required:	Amount Required:	Steps / Instructions
Bacon	Prepped amount	Cook bacon on the flat top grill until crispy.

SHELF LIFE

Ingredient Required:	Amount Required:	Steps / Instructions
Cooked Bacon	Prepped amount	Discard unused product at end of day if cooked. Label and date.
Ingredient Required:	Amount Required:	Steps / Instructions
Uncooked Bacon	Prepped amount	Quality check unused product day 7 from thaw. Store in chef table in insert pans or under refrigeration in a plastic container w/lid. Label and date.

CHRONIC TACOS

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BACON BREAKFAST

1 of 1

COOK

Ingredient Required:

Oil

Amount Required:

1-2 tbsp

Steps / Instructions

Add oil and heat it in the pan.

Ingredient Required:

Eggs

Amount Required:

Reference breakfast
portion chart

Steps / Instructions

Crack eggs into pan and mix yolks.

Ingredient Required:

Bacon

Amount Required:

Reference breakfast
portion chart

Steps / Instructions

Add the prepped crispy bacon from grill
and mix into the cooked eggs.

FRY

Ingredient Required:

Tater Tots

Amount Required:

Reference breakfast
portion chart

Steps / Instructions

Fry portioned tater tots until golden
brown and crispy and add to cooked
eggs and bacon.

SERVE

Ingredient Required:

Bacon Breakfast

Amount Required:

Amount prepared

Steps / Instructions

Place ingredients onto a heated tortilla
or bowl.

CHRONIC TACOS

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CHORIZO BREAKFAST

1 of 1

COOK

Ingredient Required:

Oil

Amount Required:

1-2 tbsp

Steps / Instructions

Add oil and heat it in the pan.

Ingredient Required:

Chorizo

Amount Required:

Reference breakfast
portion chart

Steps / Instructions

Place uncooked chorizo into a pan with 2TBSP. Oil. And cook on medium/high heat and mix until cooked thoroughly.

Ingredient Required:

Eggs

Amount Required:

Reference breakfast
portion chart

Steps / Instructions

Crack eggs into the pan over the cooked chorizo and mix yolks and cook eggs thoroughly.

FRY

Ingredient Required:

Tater Tots

Amount Required:

Reference breakfast
portion chart

Steps / Instructions

Portioned tater tots fry until golden brown and crispy and add to cooked eggs and chorizo.

SERVE

Ingredient Required:

Chorizo Breakfast

Amount Required:

Amount prepared

Steps / Instructions

Place ingredients onto a heated tortilla or bowl.

MACHACA BEEF

1 of 3

PREP

YELLOW JUMBO ONION

Ingredient Required:	Amount Required:	Steps / Instructions
Yellow Jumbo Onion	1 ea.	Slice both tomato and onion 1/4" thick.
ROMA TOMATO		
Ingredient Required:	Amount Required:	
ROMA TOMATO	3 ea.	

COOK

Ingredient Required:	Amount Required:	Steps / Instructions
Chuck Roll	10 lbs	Combine all ingredients in cooking pot. Cook for at least 2 hours on medium heat until meat separates easily. Internal cooking temperature must be at least 165°F.
Ingredient Required:	Amount Required:	
Water	4 Quarts	
Ingredient Required:	Amount Required:	
Tomato Sliced	Prepped Amount	
Ingredient Required:	Amount Required:	
Onion Sliced	Prepped Amount	
Ingredient Required:	Amount Required:	
Peeled Garlic	16 ea.	
Ingredient Required:	Amount Required:	
Salt	1/4 Cup	
Ingredient Required:	Amount Required:	
Chile Serrano	5 ea.	

CHRONIC TACOS

MEXICAN GRILL | 2025-2026 OFFICIAL RECIPE BOOK

MACHACA BEEF

2 of 3

CHECK

Ingredient Required:

Cooked Beef

Amount Required:

Taste 1 teaspoon

Steps / Instructions

Taste meat. Check inside of larger meat pieces for doneness.

COOLING

Ingredient Required:

Cooked Beef

Amount Required:

Insert pan of meat.

Steps / Instructions

Place meat with cooked beef broth in clean a 8 quart container.

Label with day and start time.

Using ice bath or wand, reduce temperature to <70°F within 2 hours.

Refrigerate and monitor to ensure <41°F within 4 more hours.

REUSING

Ingredient Required:

Cooled Portion

Amount Required:

Insert pan of meat.

Steps / Instructions

Shred meat for use Taquitos recipe, Fajitas and for Machaca breakfast burritos and tacos.

(Date made becomes Day 1 of use)

MACHACA BEEF

3 of 3

REHEATING FOR HOLDING ON HOT TABLE

Ingredient Required: Cooled Portion	Amount Required: 3 lbs. cooked	Steps / Instructions Shred beef and place beef in cooking pan. Boil for 10 minutes and hold on line at 165°F.
Ingredient Required: Chile Serrano	Amount Required: 3 ea.	
Ingredient Required: Beef Broth (From cooking stage)	Amount Required: 3 cups	

SERVE AND HOLD

Ingredient Required: Cooked Shredded Beef	Amount Required: Cooked portion	Steps / Instructions Hold on hot line >140°F stirring often. Discard if dry.
---	---	--

VEGETARIAN BREAKFAST

1 of 1

COOK

Ingredient Required:	Amount Required:	Steps / Instructions
Oil	1-2 tbsp	Add oil and heat it in the pan.
Ingredient Required:	Amount Required:	Steps / Instructions
Eggs	Reference breakfast portion chart	Crack eggs into a pan over medium/high and mix yolks and cook eggs thoroughly.

FRY

Ingredient Required:	Amount Required:	Steps / Instructions
Tater Tots	Reference breakfast portion chart	Portioned tater tots fry until golden brown and crispy and add to cooked eggs.

SERVE

Ingredient Required:	Amount Required:	Steps / Instructions
Vegetarian Breakfast	Amount prepared	Place ingredients onto a heated tortilla or bowl.

SPANISH RICE

1 of 3

PREP

RICE

Ingredient Required:	Amount Required:	Steps / Instructions
Rice	6 Quarts	--

ROMA TOMATO

Ingredient Required:	Amount Required:	Steps / Instructions
Roma Tomatoes	3 ea.	Slice tomatoes lengthwise in 1/4"

YELLOW JUMBO ONION

Ingredient Required:	Amount Required:	Steps / Instructions
Yellow Jumbo Onion	1 ea.	Slice onions lengthwise in 1/4" slices.

TOMATO PUREE

Ingredient Required:	Amount Required:	Steps / Instructions
Tomato Puree	6 Cups	Combine tomato puree, hot water, garlic salt, knorr caldo de pollo, and black pepper into a large saucepan. Set to medium/high heat while stirring occasionally and bring Liquid Mixture to a boil.
Hot Water	6 Quarts	
Garlic Salt	1/2 Cup	
Knorr Caldo de Pollo Soup Base	1 Cup	

HOT WATER

Ingredient Required:	Amount Required:
Hot Water	6 Quarts

GARLIC SALT

Ingredient Required:	Amount Required:
Garlic Salt	1/2 Cup

KNORR CALDO DE POLLO SOUP BASE

Ingredient Required:	Amount Required:
Knorr Caldo de Pollo Soup Base	1 Cup

BLACK PEPPER

Ingredient Required:	Amount Required:
Black Pepper	1 tablespoon

CHRONIC TACOS

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SPANISH RICE

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COOK

Ingredient Required: Canola/Olive Oil Blend	Amount Required: 2 Cups	Steps / Instructions Pour oil into large cooking pan. Add rice and cook on HIGH HEAT & stir until rice is light brown in color. (approximately 10 minutes)
Ingredient Required: Rice	Amount Required: 6 Quarts	
Ingredient Required: Sliced Tomatoes	Amount Required: Prepped Amount	Steps / Instructions Add to rice stirring
Ingredient Required: Sliced Onion	Amount Required: Prepped Ammount	Steps / Instructions Add to rice stirring
Ingredient Required: Liquid Mixture	Amount Required: Large Saucepan	Steps / Instructions Pour 1/2 of liquid mixture over rice and stir. Add other 1/2 of mixture and cook on high heat. Once switch to LOW heat, cover with Lid and allow to simmer for 10 minutes. Then stir scraping from bottom. Place Lid back on and cook on LOW heat for 10 minutes. Then stir again scraping from bottom. Turn heat OFF and place lid back on and let steam for additional 10 minutes. Do not remove lid until done. Be careful not to burn. Total cook time is 30 minutes.

CHECK

Ingredient Required: Cooked Rice	Amount Required: Taste 1 teaspoon	Steps / Instructions Taste Rice.
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CHRONIC TACOS

MEXICAN GRILL | 2025-2026 OFFICIAL RECIPE BOOK

SPANISH RICE

3 of 3

SERVE AND HOLD

Ingredient Required:

Cooked Rice

Amount Required:

Cooked
portion

Steps / Instructions

Hold on hot line over $>140^{\circ}\text{F}$, stirring often. Discard if dry.

COOLING

Ingredient Required:

Cooked Rice

Amount Required:

2-12 quart
containers or 4
insert pans with
lids.

Steps / Instructions

Place rice in clean insert pans.

Label with day and start time.

Using ice bath or wand, reduce temperature to $<70^{\circ}\text{F}$ within 2 hours. Ice may be added directly to beans to cool quickly.

Refrigerate and monitor to ensure $<41^{\circ}\text{F}$ within 4 more hours.

REUSING

Ingredient Required:

Cooled Portion

Amount Required:

Equivalent to an insert
pan for holding on hot
table

Steps / Instructions

Heat rice using a double boiler method by placing a perforated 1/2 pan inside of a regular 1/2 pan. Fill with water to the bottom of insert. Place rice in perforated pan. (Reuse the same pans for heating as they will discolor with time) Cover with foil and heat to 165°F and hold on hot table. May be reheated once for next days' use.

SPANISH RICE COMBI OVEN

1 of 3

PREP

RICE

Ingredient Required:	Amount Required:	Steps / Instructions
Rice	6 Quarts	--

ROMA TOMATO

Ingredient Required:	Amount Required:	Steps / Instructions
Roma Tomato	3 ea.	Slice tomatoes lengthwise in 1/4" slices.

YELLOW JUMBO ONION

Ingredient Required:	Amount Required:	Steps / Instructions
Yellow Jumbo Onion	1 ea.	Slice onions lengthwise in 1/4" slices.

TOMATO PUREE

Ingredient Required:	Amount Required:	Steps / Instructions
Tomato Puree	6 Cups	Combine and split all ingredients in half, per (2) saucepans. (3 cups per (2) saucepans) of Tomato puree, (3 qts. per (2) saucepans) of water, (1/4 cup per (2) saucepans) of garlic salt , (1/4 cup per (2) saucepans) of knorr caldo de pollo, (1/2 tbsp. (2) saucepans) of black pepper. Place saucepans over flame to begin boiling.

HOT WATER

Ingredient Required:	Amount Required:
Hot Water	6 Quarts

GARLIC SALT

Ingredient Required:	Amount Required:
Garlic Salt	1/2 Cup

KNORR CALDO DE POLLO SOUP BASE

Ingredient Required:	Amount Required:
Knorr Caldo de Pollo Soup Base	1 Cup

BLACK PEPPER

Ingredient Required:	Amount Required:
Black Pepper	1 tbsp

SPANISH RICE COMBI OVEN

2 of 3

COOK

Ingredient Required: Canola/Olive Oil Blend	Amount Required: 1 Cup	Steps / Instructions Place 3 Qts. of rice per Hotel Pan (6 Qts. Total). Pour a 1/2 cup of oil directly over the rice.
Ingredient Required: Rice	Amount Required: 6 Quarts	
Ingredient Required: Sliced Tomatoes	Amount Required: Pre-sliced	Steps / Instructions Sautee tomatoes & onions until they start to sweat then proceed to add 1/2 of mixture directly on top of the rice.
Ingredient Required: Sliced Onion	Amount Required: Pre-sliced	
Ingredient Required: Liquid Mixture	Amount Required: (2) Saucepans	Steps / Instructions Pour boiling liquid mixture over rice inside each hotel pan and stir lightly mixing the ingredients. Use large aluminum foil roll to completely cover hotel pan and fold edges to ensure heat doesn't escape. Cook rice on Spanish Rice recipe which is pre-programmed inside of the Combi Oven. Be sure to place both hotel pans with the full recipe inside of the Combi Oven before starting the Spanish Rice cooking process. The first step of the process is the pre-heat cycle of the combi oven. Once the combi oven has pre-heated to 350°F Spanish rice cooks in (1) 70 minute cycle. After the 70 minutes cycle it is crucial that you take the hotel pans of rice out of the oven and stir them thoroughly.

CHECK

Ingredient Required: Cooked Rice	Amount Required: Taste 1 teaspoon	Steps / Instructions Taste Rice.
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SPANISH RICE COMBI OVEN

3 of 3

SERVE AND HOLD

Ingredient Required:	Amount Required:	Steps / Instructions
Cooked Rice	Cooked portion	Hold on hot line over >140°F, stirring often. Discard if dry.

COOLING

Ingredient Required:	Amount Required:	Steps / Instructions
Cooked Rice	2-12 quart containers or 4 insert pans with lids.	Place rice in clean insert pans. Label with day and start time. Using ice bath or wand, reduce temperature to <70°F within 2 hours. Ice may be added directly to beans to cool quickly. Refrigerate and monitor to ensure <41°F within 4 more hours.

REHEATING

Ingredient Required:	Amount Required:	Steps / Instructions
Cooled Portion	Equivalent to an insert pan for holding on hot table	To reheat place inserts with rice into the combi oven. Proceed to use the combi oven reheat button. Ensure internal temperature reaches 165 degrees Fahrenheit.



Serving Spanish Rice

WHITE LIME RICE

1 of 3

PREP

RICE

Ingredient Required:	Amount Required:	Steps / Instructions
Rice	6 Quarts	Wash with water and strain rice three times.

YELLOW JUMBO ONION

Ingredient Required:	Amount Required:	Steps / Instructions
Yellow Jumbo	4 oz	Slice onion 1/4" thick.

GARLIC SALT

Ingredient Required:	Amount Required:	Steps / Instructions
Garlic Salt	10 Tbsp.	
BLACK PEPPER	Amount Required:	
Black Pepper	1 tsp.	

HOT WATER

Ingredient Required:	Amount Required:
Hot Water	6 Quarts

FRESH SQUEEZED LIME JUICE

Ingredient Required:	Amount Required:
Fresh squeezed lime juice	10 oz.

WHITE LIME RICE

2 of 3

COOK

Ingredient Required: Canola/Olive Oil Blend	Amount Required: 1 Cup	Steps / Instructions Pour oil into large cooking pan and put on high heat. Proceed to add rice and continue to cook on HIGH HEAT for 2 minutes while stirring. Add onions, cook for 1 minute.
Ingredient Required: Rice	Amount Required: 6 Quarts	
Ingredient Required: Sliced Onion	Amount Required: 4 oz	
Ingredient Required: Liquid Mixture	Amount Required: Stockpot	Steps / Instructions Pour liquid mixture over rice and stir. Cook rice over high heat until boiling. Put cover over rice and cook on low heat for 10 minutes then stir from the bottom. (Scrape bottom to avoid sticking). Cover with lid and cook for another 10 minutes on LOW HEAT, then proceed to stir to avoid sticking. Turn off flame and let steam with lid on for another 10-15 mintues. Be careful not to burn.



Cooking White Rice

CHECK

Ingredient Required: Cooked Rice	Amount Required: Taste 1 teaspoon	Steps / Instructions Taste Rice.
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CHRONIC TACOS

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WHITE LIME RICE

3 of 3

SERVE AND HOLD

Ingredient Required:

Cooked Rice

Amount Required:

Cooked
portion

Steps / Instructions

Hold on hot line over $>140^{\circ}\text{F}$, stirring often. Discard if dry.

COOLING

Ingredient Required:

Cooked Rice

Amount Required:

2-12 quart
containers or 4
insert pans with
lids.

Steps / Instructions

Place rice in clean insert pans.

Label with day and start time.

Using ice bath or wand, reduce temperature to $<70^{\circ}\text{F}$ within 2 hours. Ice may be added directly to beans to cool quickly.

Refrigerate and monitor to ensure $<41^{\circ}\text{F}$ within 4 more hours.

REHEATING

Ingredient Required:

Cooled Portion

Amount Required:

Equivalent to an insert
pan for holding on hot
table

Steps / Instructions

Heat rice using a double boiler method by placing a perforated 1/2 pan inside of a regular 1/2 pan. Fill with water to the bottom of insert. Place rice in perforated pan. (Reuse the same pans for heating as they will discolor with time) Cover with foil and heat to 165°F and hold on hot table. May be reheated once for next days' use.



Serving White
Rice

WHITE LIME RICE COMBI OVEN

1 of 3

PREP

RICE

Ingredient Required:	Amount Required:	Steps / Instructions
Rice	6 Quarts	Wash with water and strain rice three times.

GARLIC SALT

Ingredient Required:	Amount Required:	Steps / Instructions
Garlic Salt	10 tbsp.	Combine garlic salt, black pepper, lime, and HOT water in stock pot and cook over medium/high heat until boiling.
BLACK PEPPER		
Ingredient Required:	Amount Required:	
Black Pepper	1 tsp.	
HOT WATER		
Ingredient Required:	Amount Required:	
Hot Water	6 Quarts	

YELLOW JUMBO ONION

Ingredient Required:	Amount Required:	Steps / Instructions
Yellow Jumbo Onion	4 oz	Slice onion 1/4" thick.

FRESH SQUEEZED LIME JUICE

Ingredient Required:	Amount Required:	Steps / Instructions
Fresh squeezed lime juice	10 oz	Squeeze Fresh Lime.

WHITE LIME RICE COMBI OVEN

2 of 3

COOK

Ingredient Required: Canola/Olive Oil Blend	Amount Required: 1 Cup	Steps / Instructions Place 3 Qts. of Rice per Hotel Pan. Pour 1/2 a Cup of oil directly over the top of the rice. Sautee onions in pan with a 1/2 TBLSP of Canola/Olive oil only until Onions start to sweat. Distribute 2oz. of onions over each hotel pan of Rice.
Ingredient Required: Rice	Amount Required: 6 Quarts	
Ingredient Required: Sliced Onion	Amount Required: 4 oz	
Ingredient Required: Liquid Mixture	Amount Required: (2) 6 Qt. Containers	Steps / Instructions Pour boiling liquid mixture over rice inside each hotel pan and stir lightly mixing the ingredients. Use large aluminum foil roll to completely cover hotel pan and fold edges to ensure heat doesn't escape. Cook rice on White Lime Rice recipe which is pre-programmed inside of the Combi Oven. Be sure to place both hotel pans with the full recipe inside of the Combi Oven before starting the White Lime Rice cooking process. The first step of the process is the pre-heat cycle of the combi oven. Once the combi oven has pre-heated to 350°F White Lime rice cooks in (1) 70 minute cycle. After the 70 minutes cycle it is crucial that you take the hotel pans of rice out of the oven and stir them thoroughly.

CHECK

Ingredient Required: Cooked Rice	Amount Required: Taste 1 teaspoon	Steps / Instructions Taste Rice.
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WHITE LIME RICE COMBI OVEN

3 of 3

SERVE AND HOLD

Ingredient Required:	Amount Required:	Steps / Instructions
Cooked Rice	Cooked portion	Hold on hot line over >140°F, stirring often. Discard if dry.

COOLING

Ingredient Required:	Amount Required:	Steps / Instructions
Cooked Rice	2-12 quart containers or 4 insert pans with lids.	Place rice in clean insert pans. Label with day and start time. Using ice bath or wand, reduce temperature to <70°F within 2 hours. Ice may be added directly to beans to cool quickly. Refrigerate and monitor to ensure <41°F within 4 more hours.

REHEATING

Ingredient Required:	Amount Required:	Steps / Instructions
Cooled Portion	Equivalent to an insert pan for holding on hot table	To reheat place inserts with rice into the combi oven. Proceed to use the combi oven reheat button. Ensure internal temperature reaches 165 degrees Fahrenheit.



Serving White Rice

BLACK BEANS

1 of 3

PREP

DRY BLACK BEANS

Ingredient Required:	Amount Required:	Steps / Instructions
Dry Black Beans	6 Scoops (58 oz. scoop)	Place beans in 24 quart cooking pot. Wash beans 3 times and strain after each wash.

WATER

Ingredient Required:	Amount Required:	Steps / Instructions
Water	Fill to 4" from top of cooking pot	Fill pot with water.

YELLOW JUMBO ONION

Ingredient Required:	Amount Required:	Steps / Instructions
Yellow Jumbo Onion	1 ea	Quarter the onion.

COOK

Ingredient Required:	Amount Required:	Steps / Instructions
Black Beans	Prepped Amount	Add all ingredients. Cook on high heat for 2 hours stirring occasionally. Add more water if needed.
Onion	Prepped Amount	
Ground Bay Leaves	3/4 teaspoons	
Black Pepper	3/4 teaspoon	
Salt	1 cup	
Chile de Arbol	10 each	
Ground Oregano	2 teasoons	
Peeled Garlic	20 ea.	

CHRONIC TACOS

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BLACK BEANS

2 of 3

CHECK

Ingredient Required:

Cooked Beans

Amount Required:

Taste 1 teaspoon

Steps / Instructions

Taste Beans.

SERVE AND HOLD

Ingredient Required:

Cooked Beans

Amount Required:

Cooked
portion

Steps / Instructions

Hold on hot line >140°F in juice,
stirring often.

COOLING

Ingredient Required:

Cooked Beans

Amount Required:

2-12 quart
containers or 4
insert pans with
lids.

Steps / Instructions

Place beans in clean insert pans or 12
quart containers.

Label with day and start time.

Using ice bath or wand, reduce
temperature to <70°F within 2 hours.
Ice may be added directly to beans to
cool quickly.

Refrigerate and monitor to ensure <41°F
within 4 more hours.

BLACK BEANS

3 of 3

REUSING

Ingredient Required:	Amount Required:	Steps / Instructions
Cooled Portion	Equivalent to an insert pan for holding on hot table	Heat beans w/juice in cooking pan. Heat to 165°F and hold on hot table. Stir beans occasionally and do not allow to dry out. May be reheated a maximum of two times.
	Serving Black Beans	

PINTO BEANS

1 of 3

PREP

Ingredient Required: Dry Pinto Beans	Amount Required: 6 Scoops (58 oz. scoop)	Steps / Instructions Wash the beans three times. Then, place the beans in 24 quart cooking pot.
Ingredient Required: Water	Amount Required: Fill to 4" from top of cooking pot	Steps / Instructions Fill pot with water.
Ingredient Required: Yellow Jumbo Onion	Amount Required: 1 ea	Steps / Instructions Quarter the onion.

COOK

Ingredient Required: Pinto Beans	Amount Required: Prepped Amount	Steps / Instructions Add all ingredients. Cook on high heat for 2 hours stirring occasionally. Add more water if needed.
Ingredient Required: Ground Bay Leaves	Amount Required: 3/4 teaspoons	
Ingredient Required: Onion	Amount Required: Prepped Amount	
Ingredient Required: Salt	Amount Required: 1 cup	
Ingredient Required: Chile de Arbol	Amount Required: 10 each	
Ingredient Required: Ground Oregano	Amount Required: 2 teaspoons	
Ingredient Required: Peeled Garlic	Amount Required: 20 ea.	

CHRONIC TACOS

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PINTO BEANS

2 of 3

CHECK

Ingredient Required:

Cooked Beans

Amount Required:

Taste 1 teaspoon

Steps / Instructions

Remove chile de Arbol.
Taste Beans.

SERVE AND HOLD

Ingredient Required:

Cooked Beans

Amount Required:

Cooked
portion

Steps / Instructions

Hold on hot line >140°F in juice,
stirring often.

COOLING

Ingredient Required:

Cooked Beans

Amount Required:

2-12 quart
containers or 4
insert pans with
lids.

Steps / Instructions

Place beans in clean insert pans or 12
quart containers.

Label with day and start time.

Using ice bath or wand, reduce
temperature to <70°F within 2 hours.
Ice may be added directly to beans to
cool quickly.

Refrigerate and monitor to ensure <41°F
within 4 more hours.

PINTO BEANS

3 of 3

REHEATING

Ingredient Required:	Amount Required:	Steps / Instructions
Cooled Portion	Equivalent to an insert pan for holding on hot table	Heat beans w/juice in cooking pan. Heat to 165°F and hold on hot table. Stir beans occasionally and do not allow to dry out. May be reheated a maximum of two times.

REFRIED BEANS

1 of 3

PREP

COOKED PINTO BEANS

Ingredient Required:	Amount Required:	Steps / Instructions
COOKED PINTO BEANS	12 Quarts	Follow Pinto Beans recipe for use as refried beans.

YELLOW JUMBO ONIONS

Ingredient Required:	Amount Required:	Steps / Instructions
YELLOW JUMBO ONIONS	1 Cup	Diced onion 3/8".

COOK

Ingredient Required:	Amount Required:	Steps / Instructions
Cooked Pinto Beans	Prepped Amount	
Ingredient Required:	Amount Required:	
Hot Water	4 cups	
Ingredient Required:	Amount Required:	Add beans and hot water to cooking pot and simmer on low, stirring often until boiling. Fry onions in oil in a separate pan until onions are brown in color. Add fried onions to the cooked pinto beans. Mash beans and fried onions using a masher to a medium smooth consistency.
Canola/Olive Oil Blend	1/2 Cup	
Ingredient Required:	Amount Required:	
Diced Onion	1 Cup	

CHRONIC TACOS

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REFRIED BEANS

2 of 3

CHECK

Ingredient Required:

Cooked Beans

Amount Required:

Taste 1 teaspoon

Steps / Instructions

Taste Beans.

SERVE AND HOLD

Ingredient Required:

Cooked Beans

Amount Required:

Cooked
portion

Steps / Instructions

Hold on hot line >140°F in juice,
stirring often.

COOLING

Ingredient Required:

Cooked Beans

Amount Required:

1-12 quart
container or 2
insert pans with
lids.

Steps / Instructions

Place beans in clean insert pans or 12
quart containers.

Label with day and start time.

Using ice bath or wand, reduce
temperature to <70°F within 2 hours.
Ice may be added directly to beans to
cool quickly.

Refrigerate and monitor to ensure <41°F
within 4 more hours.

REFRIED BEANS

3 of 3

REUSING

Ingredient Required:	Amount Required:	Steps / Instructions
Cooled Portion	Equivalent to an insert pan for holding on hot table	Heat beans in cooking pan. Heat to 165°F and hold on hot table. Stir beans and add more hot water as needed. May be reheated once for next days' use.

BAJA SAUCE

1 of 1

MIX

Ingredient Required:

Mayonnaise

Amount Required:

1 Gallon

Ingredient Required:

Tapatio

Amount Required:

16 oz.

Ingredient Required:

Fresh Lime Juice

Amount Required:

4 oz.

Ingredient Required:

Water

Amount Required:

1 Cup

Steps / Instructions

In a large mixing bowl combine all ingredients and whisk until a consistent color and smooth texture.

CHECK

Ingredient Required:

Prepared Baja
Sauce

Amount Required:

Taste 1 teaspoon

Steps / Instructions

Taste Baja Sauce.

STORAGE AND SHELF LIFE

Ingredient Required:

Prepared Baja
Sauce

Amount Required:

Prepped amount

Steps / Instructions

Quality check product on day 7.
Day made is Day 1. Store in cold table
or cooler in plastic container w/lid.
Label and date.

GREEN SALSA

1 of 3

PREP

TOMATILLOS

Ingredient Required:	Amount Required:	Steps / Instructions
Tomatillos	40 Lbs.	Peel if needed and wash thoroughly.

YELLOW JUMBO ONION

Ingredient Required:	Amount Required:	Steps / Instructions
Yellow Jumbo Onion	4 total	Peel Onions. Slice 2 into quarters. Slice remaining 2 onions in half lengthwise and lengthwise 1/4" thick.

CHILE SERRANOS

Ingredient Required:	Amount Required:	Steps / Instructions
Chile Serranos	50-60 total	Remove stems from Chiles.

CILANTRO

Ingredient Required:	Amount Required:	Steps / Instructions
Cilantro	4 bunches	Wash thoroughly and rough chop bunches.

COOK ON GRILL

Ingredient Required:	Amount Required:	Steps / Instructions
Tomatillos	20 Lbs.	
Chile Serranos	25-30 total	
Sliced Onions	Prepped amount	Cook on grill until charred. Scrape char off grill and add to pot.

GREEN SALSA

2 of 3

BOIL IN POT

Ingredient Required:	Amount Required:	Steps / Instructions
Tomatillos	20 Lbs.	Place all ingredients into large pot. Bring to boil and cook thoroughly until tomatillos are light green in color. (at least 15 minutes)
Water	4 Quarts	
Quartered Onions	Prepped amount	
Peeled Garlic	1 cup	
Cilantro	Prepped amount	
Salt	1 cup	
Chile Serranos	25-30 total	

BLEND

Ingredient Required:	Amount Required:	Steps / Instructions
Grilled ingredients	Cooked amount	Blend all ingredients together in blender in small batches.
Boiled ingredients	Cooked amount	

GREEN SALSA

3 of 3

CHECK

Ingredient Required:	Amount Required:	Steps / Instructions
Cooked Green Salsa	Taste 1 teaspoon	Taste Green Salsa.

COOLING

Ingredient Required:	Amount Required:	Steps / Instructions
Cooked Green Salsa	2-12 quart containers	Pour into 2-12 quart containers. Label with day and start time. Using ice bath or wand, reduce temperature to <70°F within 2 hours. Refrigerate and monitor to ensure <41°F within 4 more hours.

STORAGE AND SHELF LIFE

Ingredient Required:	Amount Required:	Steps / Instructions
Cooked Green Salsa	Prepped amount	Discard unused product on day 7. Store in cold table in insert pans or plastic container w/lid. Label and date.



Green Salsa

RED SALSA

1 of 3

PREP

TOMATILLOS

Ingredient Required:	Amount Required:	Steps / Instructions
Tomatillos	40 Lbs.	Peel if needed and wash thoroughly.

YELLOW JUMBO ONION

Ingredient Required:	Amount Required:	Steps / Instructions
Yellow Jumbo Onion	4 ea.	Peel Onions. Slice 2 into quarters. Slice remaining 2 onions in half lengthwise and lengthwise 1/4" thick.

CHILE JAPONES

Ingredient Required:	Amount Required:	Steps / Instructions
Chile Japones	1 lb	Prepare for grill

CHILE DE ARBOL

Ingredient Required:	Amount Required:	Steps / Instructions
Chile de Arbol	1 lb	Prepare for grill

COOK ON GRILL

Ingredient Required:	Amount Required:	Steps / Instructions
Tomatillos	20 Lbs.	Cook on grill until charred. Scrape char off grill and place into pot.
Sliced Onions	2	
Chile de Arbol	1 lb.	Cook on grill until dark red.
Chile Japones	1 lb.	Cook on grill until dark red.

RED SALSA

2 of 3

BOIL IN POT

Ingredient Required:	Amount Required:	Steps / Instructions
Tomatillos	20 Lbs.	Place all ingredients into large pot. Bring to boil and cook thoroughly until tomatillos are light green in color. (at least 15 minutes)
Water	5 Quarts	
Quartered Onions	2	
Salt	1 cup	
Peeled Garlic	1 cup	

BLEND

Ingredient Required:	Amount Required:	Steps / Instructions
Grilled ingredients	Cooked amount	Add grilled ingredients to pot with boiled ingredients. Stir and then proceed to blend all ingredients together in small batches.
Boiled ingredients	Cooked amount	

CHECK

Ingredient Required:	Amount Required:	Steps / Instructions
Cooked Red Salsa	Taste 1 teaspoon	Taste Red Salsa.

RED SALSA

3 of 3

COOLING

Ingredient Required:	Amount Required:	Steps / Instructions
Cooked Red Salsa	2-12 quart containers	Pour into 2-12 quart containers. Label with day and start time. Using ice bath or wand, reduce temperature to <70°F within 2 hours. Refrigerate and monitor to ensure <41°F within 4 more hours.

STORAGE AND SHELF LIFE

Ingredient Required:	Amount Required:	Steps / Instructions
Cooked Red Salsa	Prepped amount	Discard unused product on day 7. Store in cold table in insert pans or plastic container w/lid. Label and date.
	Red Salsa	

ENCHILADA SAUCE

1 of 2

MIX

Ingredient Required: Enchilada Sauce	Amount Required: 1 Can
Ingredient Required: Tomato Sauce	Amount Required: 1 Can
Ingredient Required: Ground Oregano	Amount Required: 1 & 1/2 teaspoons
Ingredient Required: Ground Bay Leaves	Amount Required: 1 teaspoon
Ingredient Required: Chopped Cilantro	Amount Required: 2 Cups
Ingredient Required: Diced Onions	Amount Required: 2 Cups
Ingredient Required: Diced Tomato	Amount Required: 2 Cups
Ingredient Required: Garlic Salt	Amount Required: 2 oz. (1/4 Cup)

Steps / Instructions

Mix all ingredients together in a large cooking pot.



COOK

Ingredient Required: Enchilada Sauce Mixture	Amount Required: Prepped amount	Steps / Instructions Cook over medium heat for 20 minutes while stirring often.
--	---	---

ENCHILADA SAUCE

2 of 2

CHECK

Ingredient Required:	Amount Required:	Steps / Instructions
Prepared Enchilada Sauce	Taste 1 teaspoon	Taste Enchilada Sauce.

COOLING

Ingredient Required:	Amount Required:	Steps / Instructions
Prepared Enchilada Sauce	1-12 quart container	Pour into 1-12 quart container. Label with day and start time. Using ice bath or wand, reduce temperature to <70°F within 2 hours. Refrigerate and monitor to ensure <41°F within 4 more hours.

STORAGE AND SHELF LIFE

Ingredient Required:	Amount Required:	Steps / Instructions
Prepared Enchilada Sauce	Prepped amount	Discard unused product on day 7. Store in cooler in plastic container w/lid.

GUACAMOLE

1 of 3

PREP

SMALL BATCH

Ingredient Required:	Amount Required:	Steps / Instructions
Avocado	1 layer of case	Cut in half, remove seed and scoop flesh out of each half. Mash Avocados in a large mixing bowl.
Ingredient Required:	Amount Required:	Steps / Instructions
Chile Serrano	1-2 ea.	Remove stems and cut in half.
Ingredient Required:	Amount Required:	Steps / Instructions
Diced Onions	4 cups	-
Ingredient Required:	Amount Required:	Steps / Instructions
Chopped Cilantro	4 cups	-

MIX

SMALL BATCH

Ingredient Required:	Amount Required:	Steps / Instructions
Diced Onions	4 cups	Then add all other ingredients and the mixture to the mashed avocados. Mix all ingredients thoroughly.
Chopped Cilantro	4 cups	
Garlic Salt	3 TBSP	
Black Pepper	1/2 teaspoon	
Cumin Seed Ground	1/4 teaspoon	

BLEND

Ingredient Required:	Amount Required:	Steps / Instructions
Chile Serranos	Prepped Amount	Remove chile stems from serrano peppers. Then, add all the ingredients together in blender and blend for 30 seconds. If Serrano peppers are mild, increase amount used. Peppers may change in strength seasonally. Add it to the mixing bowl with the guacamole and stir it in.
Lime	1/4 cup	

GUACAMOLE

2 of 3

PREP

FULL BATCH

Ingredient Required:	Amount Required:	Steps / Instructions
Avocado	25 lb case	Cut in half, remove seed and scoop flesh out of each half. Mash Avocados in a large mixing bowl.
Ingredient Required:	Amount Required:	Steps / Instructions
Chile Serrano	3 - 4 ea	Remove stems and cut in half.
Ingredient Required:	Amount Required:	Steps / Instructions
Diced Onions	8 cups	-
Ingredient Required:	Amount Required:	Steps / Instructions
Chopped Cilantro	8 cups	-

MIX

FULL BATCH

Ingredient Required:	Amount Required:	Steps / Instructions
Diced Onions	8 cups	Then add all other ingredients and the mixture to the mashed avocados. Mix all ingredients thoroughly.
Chopped Cilantro	8 cups	
Garlic Salt	6 TBSP	
Black Pepper	1 teaspoon	
Cumin Seed Ground	1/2 teaspoon	

BLEND

Ingredient Required:	Amount Required:	Steps / Instructions
Chile Serranos	Prepped Amount	Remove chile stems from serrano peppers. Then, add all the ingredients together in blender and blend for 30 seconds. If Serrano peppers are mild, increase amount used. Peppers may change in strength seasonally. Add it to the mixing bowl with the guacamole and stir it in.
Lime	1/2 cup	

CHRONIC TACOS

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GUACAMOLE

3 of 3

CHECK

Ingredient Required:

Prepared
Guacamole

Amount Required:

Taste 1 teaspoon

Steps / Instructions

Taste Guacamole

COOLING

Ingredient Required:

Prepared
Guacamole

Amount Required:

1-12 quart
container or
1/3rd stainless
insert pans
w/lids.

Steps / Instructions

Pour into 1-12 quart containers.
Label with day and start time.
Refrigerate and monitor to ensure <41°F
within 4 more hours.

STORAGE AND SHELF LIFE

Ingredient Required:

Prepared
Guacamole

Amount Required:

Prepped amount

Steps / Instructions

Recommend to make fresh daily. Store
in cold table or cooler with plastic
wrap and lid.



PICO DE GALLO

1 of 2

PREP

ROMA TOMATOES

Ingredient Required:	Amount Required:
Roma Tomatoes	25 LB. Case

DICED ONIONS

Ingredient Required:	Amount Required:
Diced Onions	2 Quarts

DICED CILANTRO

Ingredient Required:	Amount Required:
Diced Cilantro	2 Quarts

Steps / Instructions
For diced tomatoes, slice roma in half lengthwise and place lengthwise into robocoop dicer. Dice onions and cilantro if not already pre-diced.

MIX

Ingredient Required:	Amount Required:
Diced Roma Tomatoes	Prepped amount

Ingredient Required:	Amount Required:
Diced Onions	Prepped amount

Ingredient Required:	Amount Required:
Diced Cilantro	Prepped amount

Ingredient Required:	Amount Required:
Garlic Salt	6 TBSP

Ingredient Required:	Amount Required:
Black Pepper	1 Tablespoon

Steps / Instructions
Mix all ingredients together in a large mixing bowl. Add 6 TBSP of garlic salt.

CHRONIC TACOS

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PICO DE GALLO

2 of 2

BLEND

Ingredient Required:

Chile Serranos

Amount Required:

3-6 ea.

Steps / Instructions

Remove chile stems from serrano peppers. Then, add all the ingredients together in blender and blend for 30 seconds. If Serrano peppers are mild, increase amount used. Peppers may change in strength seasonally.

Add it to the mixing bowl with the pico and stir it in.

Ingredient Required:

Lime

Amount Required:

1/2 cup

CHECK

Ingredient Required:

Prepared Pico de Gallo

Amount Required:

Taste 1 teaspoon

Steps / Instructions

Taste Pico De Gallo.

STORAGE AND SHELF LIFE

Ingredient Required:

Prepared Pico de Gallo

Amount Required:

Prepped amount

Steps / Instructions

Recommend to make fresh daily.



Pico De Gallo

PICO DE GALLO PRE DICED

1 of 2

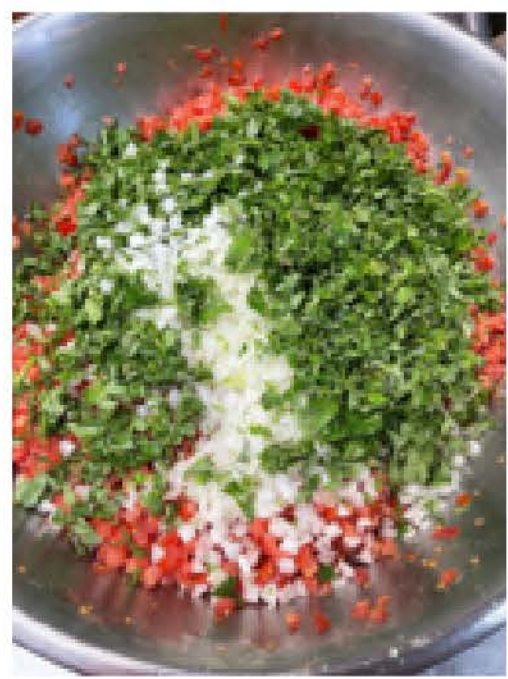
PREP

MIXING BOWL

Ingredient Required:	Amount Required:	Steps / Instructions
Mixing Bowl	--	Get a large mixing bowl in prep for mixing.

MIX

Ingredient Required:	Amount Required:	Steps / Instructions
Diced Roma Tomatoes	4 packs (Pre- Diced)	
Diced Onions	2 Quarts (Pre-Diced)	
Diced Cilantro	2 Quarts	
Garlic Salt	6 TBSP	
Black Pepper	1 Tablespoon	Add all ingredients together in a large mixing bowl. Add 6 TBSP of garlic salt & taste.



PICO DE GALLO PRE DICED

2 of 2

BLEND

Ingredient Required: Chile Serranos	Amount Required: 3-6 ea.	Steps / Instructions Remove chile stems from serrano peppers. Then, add all the ingredients together in blender and blend for 30 seconds. If Serrano peppers are mild, increase amount used. Peppers may change in strength seasonally. Add it to the mixing bowl with the pico and stir it in.
Ingredient Required: Lime	Amount Required: 1/2 cup	



CHECK

Ingredient Required: Prepared Pico de Gallo	Amount Required: Taste 1 teaspoon	Steps / Instructions Taste Pico De Gallo.
---	---	---

STORAGE AND SHELF LIFE

Ingredient Required: Prepared Pico de Gallo	Amount Required: Prepped amount	Steps / Instructions Recommend to make fresh daily.
 Pico De Gallo		

FAJITA VEGGIES

1 of 2

PREP

Ingredient Required: Red and Green Bell Peppers	Amount Required: Prepped Amount	Steps / Instructions Cut off ends of peppers and de-seed. Peel and cut ends off of onion. Slice onions and peppers into 1/4" wide strips. Fill 6qt container with sliced onions and bell peppers.
Ingredient Required: Yellow Jumbo Onions	Amount Required: Prepped Amount	

COOK

Ingredient Required: Fajita Veggies	Amount Required: 3 lbs	Steps / Instructions Sauté fajita veggies including all of the listed ingredients in a hot pan using 1 oz. canola/olive oil blend or small amount of water if requested no oil. Cook until veggies are soft.
Ingredient Required: Canola/Olive Oil Blend	Amount Required: 1 teaspoon	
Ingredient Required: Black Pepper	Amount Required: 1/4 Teaspoon	
Ingredient Required: Wine	Amount Required: 1 oz	
Ingredient Required: Chopped Garlic	Amount Required: 1 Tsp. / 3 lbs	
Ingredient Required: Salt	Amount Required: 1 tbsp	
Ingredient Required: Fresh Lime Juice	Amount Required: 1 oz	

FAJITA VEGGIES

2 of 2

STORAGE AND SHELF LIFE

Ingredient Required:	Amount Required:	Steps / Instructions
Prepared Fajita Veggies	Prepped amount	Discard unused product after 2 days. Store portioned veggies in cooler in plastic container w/lid.

CHRONIC FRIES

1 of 1

PREP

Ingredient Required:	Amount Required:	Steps / Instructions
Frozen 1/4" Fries	10 oz.	Pre-portion if sales volume warrants.

COOK

Ingredient Required:	Amount Required:	Steps / Instructions
Portioned Fries	Prepped amount	Fry fries in fryer for 4 minutes until crispy and light golden brown.

STORAGE AND SHELF LIFE

Ingredient Required:	Amount Required:	Steps / Instructions
Frozen Fries	Prepped amount	Store frozen when possible. If no freezer is available, fries can be held uncooked and pre-portioned for up to 7 days. Label and date.

CHRONIC TACOS

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FRIES FOR CALI BURRITO

1 of 1

PREP

Ingredient Required:

Frozen 1/4" Fries

Amount Required:

4 oz.

Steps / Instructions

Pre-portion if sales volume warrants. (Small Cali Burritos 2oz of fries)

COOK

Ingredient Required:

Portioned Fries

Amount Required:

Prepped amount

Steps / Instructions

Fry fries in fryer for 4 minutes until crispy and light golden brown.

STORAGE AND SHELF LIFE

Ingredient Required:

Frozen Fries

Amount Required:

Prepped amount

Steps / Instructions

Store frozen when possible. If no freezer is available, fries can be held uncooked and pre-portioned for up to 7 days. Label and date.

SIDE OF FRIES

1 of 1

PREP

Ingredient Required:	Amount Required:	Steps / Instructions
Frozen 1/4" Fries	8 oz.	Pre-portion if sales volume warrants.

COOK

Ingredient Required:	Amount Required:	Steps / Instructions
Portioned Fries	Prepped amount	Fry fries in fryer for 4 minutes until crispy and light golden brown.

STORAGE AND SHELF LIFE

Ingredient Required:	Amount Required:	Steps / Instructions
Frozen Fries	Prepped amount	Store frozen when possible. If no freezer is available, fries can be held uncooked and pre-portioned for up to 7 days. Label and date.

TATER TOTS

1 of 1

PREP

Ingredient Required:

Tater Tots

Amount Required:

--

Steps / Instructions

Keep Frozen - do not Thaw.

BREAKFAST PORTIONS

Ingredient Required:
Reference Breakfast
Portion Guide.
Amount Required:

--

Steps / Instructions
Reference Breakfast Portion Guide and
Tater Tots SOP.

COOK

Ingredient Required:

Tater Tots

Amount Required:

--

Steps / Instructions

1. Product must reach a minimum of 165 Degrees Fahrenheit when cooking in the deep fryer.
2. Deep Fryer Temperature should be at 350 Degrees Fahrenheit.
3. Total fry time of 3 minutes for a light golden color to the Tater Tots.
4. Be sure to let the Tater Tots drip excess oil off of them in the frying basket for at least 10 seconds before serving.



SHELF LIFE

Ingredient Required:

Tater Tots

Amount Required:

--

Steps / Instructions
Tater Tots should be fried for
immediate use. No Holding/Storing.

TORTILLA CHIPS

1 of 2

PREP

Ingredient Required:

Chip Tortillas

Amount Required:

Only enough for 1 day use

Steps / Instructions

Use precut tortillas, if necessary cut 6' corn tortillas in half and then cut each half into thirds. Store in container w/lid for frying fresh throughout the day.

COOK

Ingredient Required:

Cut Chip Tortillas

Amount Required:

Only enough for 1 day use

Steps / Instructions

Drop into fryer by the handful, separating chips as they drop into fryer. Cook for approximately 1 minute until crispy. Drain in fryer baskets until cool.

FINISH

Ingredient Required:

Cooked Chips

Amount Required:

Each Batch

Steps / Instructions

Put cooked chips into lexan container and lightly salt after each batch.



Uncooked Chips
for Storage



Cooking Chips

TORTILLA CHIPS

2 of 2

CHECK

Ingredient Required:	Amount Required:	Steps / Instructions
Cooked Chips	Taste 1	Taste chip. Add additional salt if needed.

STORAGE AND SHELF LIFE

Ingredient Required:	Amount Required:	Steps / Instructions
Cooked Chips	Prepped amount	Store covered to ensure food safety in large cambro and/or individually bagged under heat lamp or in chip drawer.

CHRONIC TACOS

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TORTILLAS STRIPS

1 of 1

PREP

Ingredient Required:

Chip Tortillas or pre-cut
Chips

Amount Required:

Amount needed for 1
days' use

Steps / Instructions

Cut tortillas in half and then cut each 1/2 into 1/8" strips. If using chips, cut each chip into 1/8" strips lengthwise. Store in container w/lid for frying fresh throughout the day.

COOK

Ingredient Required:

Cut Strips

Amount Required:

Amount needed for 1
days' use

Steps / Instructions

Drop into fryer by the handful, separating strips as they drop into fryer. Cook for approximately 30 seconds-1 minute until crispy. Drain in fryer baskets until cool.

FINISH

Ingredient Required:

Cooked Strips

Amount Required:

Each Batch

Steps / Instructions

Put cooked strips into lexan container and lightly salt after each batch.

CHECK

Ingredient Required:

Cooked Strips

Amount Required:

Taste 1

Steps / Instructions

Taste strips. Add additional salt if needed.

STORAGE AND SHELF LIFE

Ingredient Required:

Cooked Strips

Amount Required:

Prepped amount

Steps / Instructions

Discard unused product at the end of the day.

TORTILLAS STRIPS

1 of 1

PREP

Ingredient Required:

Chip Tortillas or pre-cut
Chips

Amount Required:

Amount needed for 1
days' use

Steps / Instructions

Cut tortillas in half and then cut each 1/2 into 1/8" strips. If using chips, cut each chip into 1/8" strips lengthwise. Store in container w/lid for frying fresh throughout the day.

COOK

Ingredient Required:

Cut Strips

Amount Required:

Amount needed for 1
days' use

Steps / Instructions

Drop into fryer by the handful, separating strips as they drop into fryer. Cook for approximately 30 seconds-1 minute until crispy. Drain in fryer baskets until cool.

FINISH

Ingredient Required:

Cooked Strips

Amount Required:

Each Batch

Steps / Instructions

Put cooked strips into lexan container and lightly salt after each batch.

CHECK

Ingredient Required:

Cooked Strips

Amount Required:

Taste 1

Steps / Instructions

Taste strips. Add additional salt if needed.

STORAGE AND SHELF LIFE

Ingredient Required:

Cooked Strips

Amount Required:

Prepped amount

Steps / Instructions

Discard unused product at the end of the day.

BEER BATTER

1 of 1

MIX

BEER BATTER

Ingredient Required: Bisquick	Amount Required: 8 cups
Ingredient Required: Flour	Amount Required: 8 cups
Ingredient Required: Garlic Salt	Amount Required: 1 Tablespoon
Ingredient Required: Black Pepper	Amount Required: 1 teaspoon
Ingredient Required: Egg	Amount Required: 2 eggs
Ingredient Required: Beer	Amount Required: 12 oz. can
Ingredient Required: Water	Amount Required: 9-10 cups

Steps / Instructions

Mix all DRY ingredients together in large mixing bowl.

Place all LIQUID ingredients into a 6-8qt. container (crack egg into LIQUID ingredients) and whisk thoroughly.

Slowly pour liquid mixture into DRY ingredients bowl and whisk until it's a smooth consistency.

If consistency is too thick add 1/2 cup of water at a time until correct consistency.

STORAGE AND SHELF LIFE

Ingredient Required: Prepared Beer Batter	Amount Required: Prepped amount
	

Steps / Instructions

Quality check unused product on day 5.

Store product in use in chef table or cooler in insert pan and unused in plastic 6-8qt. container w/lid.

Label and date.

Discard used batter at end of the day.

Whisk daily to prevent separation

TOSTADA BOWLS

HOW TO PREP

Ingredient Required:

10" Flour Tortillas

Amount Required:

Amount needed
for up to 1 days'
use

Steps / Instructions

10" flour tortilla needs to be cut down by placing a lid of a 8" aluminum round tin on top of the tortillas and proceed to cut around. Dock (poke holes) 12-15 slits in center of tortillas with sharp knife approximately 1" cuts.

HOW TO COOK

Ingredient Required:

Docked
Tortillas

Amount Required:

Amount needed
for up to 1 days'
use

Steps / Instructions

Place tortillas individually into fryer. Using the metal shaper, push tortilla down into oil and shape tortilla around outside of shaper. Cook for approximately 1 minute until golden brown.
Do not overcook.

STORAGE • SHELF LIFE

Ingredient Required:

Cooked Tortilla
Shells

Amount Required:

Prepped amount

Steps / Instructions

Discard unused product at the end of the day. Store in covered container to ensure food safety.



**Docking Tortilla
for Frying**



**Frying Tortilla
Bowls**



**Finished
Product**

CRISPY TACO SHELLS

HOW TO PREP

Ingredient Required:

6" Tortillas

Amount Required:

Amount needed
for up to 1 days'
use

Steps / Instructions

Place tortillas in taco holder.

HOW TO COOK

Ingredient Required:

Tortillas

Amount Required:

Amount needed
for order

Steps / Instructions

Discard unused product at the
end of the day. Cook for
approximately 30 seconds until
golden brown. Do not
overcook.



**Taco Shells
in Holder**

CHRONIC TACOS

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CINNAMON SUGAR MIXTURE

1 of 1

PREP

Ingredient Required:

Sugar

Amount Required:

10 Cup

Steps / Instructions

Add 10 cups of Sugar to mixing bowl.

Ingredient Required:

Cinnamon

Amount Required:

1 Cup

Steps / Instructions

Add 1 cup of cinnamon to mixing bowl.

MIX

Ingredient Required:

Sugar

Amount Required:

Prepped Amount

Steps / Instructions

In mixing bowl mix sugar and cinnamon until cinnamon is distributed evenly.

Ingredient Required:

Cinnamon

Amount Required:

Prepped Amount

STORE

Ingredient Required:

Mixed Sugar and Cinnamon

Amount Required:

Prepped Amount

Steps / Instructions

Placed mixed product into an 8 quart red lid container. Be sure to label with day dot.

SERVE

Ingredient Required:

Mixed Sugar and Cinnamon

Amount Required:

Prepped Amount

Steps / Instructions

Place appropriate amount of mixed sugar and cinnamon into a shaker to be used to coat Churros.

FLAUTAS

1 of 2

PREP

BELL PEPPERS

Ingredient Required:	Amount Required:	Steps / Instructions
Red, Yellow, & Green Bell Peppers	1 ea.	Finely dice peppers and onions.

YELLOW JUMBO ONION

Ingredient Required:	Amount Required:	
Yellow Jumbo Onion	1/2 ea.	

COOK

Ingredient Required:	Amount Required:	Steps / Instructions
Diced Mixture	1.5 lbs.	Sauté diced mixture in canola/olive oil blend in hot pan for 2 additional minutes.
Canola/Olive Oil Blend	1 oz.	

Ingredient Required:	Amount Required:	Steps / Instructions
Pollo Asado or Carne Asada	1.5 lbs	Add meat and appropriate seasoning to diced mixture. Cook for an additional 2 minutes.
Chicken or Beef Seasoning	1/2 teaspoon	

Ingredient Required:	Amount Required:	Steps / Instructions
Cheese Blend	10 oz	Add cheese blend and cook for an additional 30 seconds.

CHRONIC TACOS

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FLAUTAS

2 of 2

PREP

Ingredient Required:

Diced
Mixture/Meat

Amount Required:

Cooked mixture

Steps / Instructions

Finely chop cooked ingredients if needed.

PORTION

Ingredient Required:

6" Flour Tortillas

Amount Required:

1 ea. per Flauta

Ingredient Required:

Cooked Mixture

Amount Required:

2 oz. per Flauta

Steps / Instructions

Portion 2 oz. of mixture for each tortilla. Distribute across tortilla approximately 1" x 5". Roll flauta and seal with beer batter.



STORAGE AND SHELF LIFE

Ingredient Required:

Portioned/
skewered Flautas

Amount Required:

Prepped amount

Steps / Instructions

Day 1 of meat preparation is day 1 of life. Quality check on day 5. Store in chef table drawer or plastic container w/lid/label/date.

COOK

Ingredient Required:

Portioned/skewered
Flautas

Amount Required:

To order

Steps / Instructions

Drop into fryer. Cook for approximately 2 minutes until crispy golden brown.

Take flautas off skewer and flash fry for another minute to cook the sides of the flour tortilla.

Drain in fryer basket.

TAQUITOS

1 of 2

PREP

Ingredient Required:	Amount Required:	Steps / Instructions
Shredded Chicken/Beef	Prepped amount	Ensure meat is thoroughly shredded.

PORTION

Ingredient Required:	Amount Required:	Steps / Instructions
6" Flour Tortillas	1 ea. per Taquito	
Ingredient Required:	Amount Required:	Portion 2 oz. of mixture for each tortilla. Distribute across tortilla approximately 1" x 5". Portion 3 ea. per wooden skewer.
Cooked and Shredded Meat	2 oz. per Taquito	

STORAGE AND SHELF LIFE

Ingredient Required:	Amount Required:	Steps / Instructions
Portioned/Skewered Flautas	Prepped amount	Day 1 of meat preparation is day 1 of life. Quality check on day 5. Store in chef table drawer or plastic container w/lid/label/date.

TAQUITOS

2 of 2

COOK

Ingredient Required:	Amount Required:	Steps / Instructions
Portioned/skewered Taquitos	To order	Drop into fryer. Cook for approximately 2 minutes until crispy golden brown. Drain in fryer basket.

POTATO TACOS

1 of 2

PREP

POTATOES

Ingredient Required:	Amount Required:	Steps / Instructions
Russet Potatoes	3 lbs.	Peel potatoes. Cut into 1" cubes.

COOK

Ingredient Required:	Amount Required:	Steps / Instructions
Cubed Potatoes	Prepped Amount	
Ingredient Required:	Amount Required:	
Water	Fill Pot	
Ingredient Required:	Amount Required:	Fill pot with enough water to cover the potatoes . Bring water, potatoes and salt to a boil. Cook until soft. (10-15 minutes) Drain water.
Salt	1 Tbsp.	

BLEND

Ingredient Required:	Amount Required:	Steps / Instructions
Cubed Potatoes	Prepped Amount	
Ingredient Required:	Amount Required:	
Cheese Blend	16 oz (weighed)	
Ingredient Required:	Amount Required:	
Black Pepper	1/4 Tbsp.	In a mixing bowl, mash potatoes thoroughly and blend all ingredients together.
Ingredient Required:	Amount Required:	
Garlic Salt	1/4 Tbsp.	



POTATO TACOS

2 of 2

PREP AND PORTION

Ingredient Required:

6" Corn Tortillas

Amount Required:

30-35

Ingredient Required:

Blended Mixture

Amount Required:

Prepped Amount

Steps / Instructions

Warm tortillas on panini grill for 5 seconds each on each side.

Scoop 1.5 ounces of the mixture using a scoop utensil, place the mixture into the middle of the warmed tortilla.

Fold in half and use potato mixture to seal edges together.

STORAGE AND SHELF LIFE

Ingredient Required:

Potato Tacos

Amount Required:

Prepped Amount

Steps / Instructions

Can be held up to 7 days from time of prep. (minus potato pre-cooked time)
Day 1 is date potatoes are cooked.

Discard unused potato tacos Day 7.

Store in chef table drawer or plastic container w/lid. Label and date.

COOK

Ingredient Required:

Prepped Taco

Amount Required:

To Order

Steps / Instructions

Drop into fryer. Cook for approximately 2 minutes. Fry until crispy golden brown. Drain in fryer basket.

TORTILLA SOUP

1 of 3

PREP

CHILE PASILLA

Ingredient Required:	Amount Required:
Chile Pasilla	4 ea.

CHILE GUAJILLO

Ingredient Required:	Amount Required:
Chile Guajillo	4 ea.

YELLOW JUMBO ONION

Ingredient Required:	Amount Required:
Yellow Jumbo Onion	1 ea.

GARLIC CLOVES

Ingredient Required:	Amount Required:
Garlic Cloves	4 ea.

ROMA TOMATOES

Ingredient Required:	Amount Required:
Roma Tomatoes	4 ea.

OIL

Ingredient Required:	Amount Required:
Oil	1 oz.

WATER

Ingredient Required:	Amount Required:
Water	1/2 quart

Steps / Instructions

Take stem off of chiles.

Slice onion and tomatoes 1/4" thick.

Grill chile and onion, garlic, and tomatoes in oil on flat top for approximately 10 minutes.

Use blender to blend all ingredients together and add it to the sauce pan.

Add 1/2 quart of water to the blender to blend these ingredients.

TORTILLA SOUP

2 of 3

COOK

Ingredient Required:	Amount Required:	Steps / Instructions
Water	4.5 Quarts	Step 1: Add all ingredients to sauce pan and heat to boiling. Remove Cilantro. Step 2: Add blended Chiles, Onion, Garlic Cloves, and Roma Tomatoes.
Cilantro	1/2 bunch	
Knorr Caldo de Pollo Chicken Soup Base	1/2 cup	
Black Pepper	1/4 tsp.	
Ground Oregano	1/4 tsp.	
Ground Cumin	1/4 tsp.	
Tomato Puree	1 cup	

Ingredient Required:	Amount Required:	Steps / Instructions
Corn tortillas	15 tortillas	Step 3: Fry tortillas until crispy. Add tortillas to soup. Tortillas will dissolve during cooking process. Step 4: Simmer an additional 15 minutes.
 Cooking Tortilla Soup		

Cooking Tortilla Soup

BLEND

Ingredient Required:	Amount Required:	Steps / Instructions
Hot Mixture	All ingredients	Blend all ingredients together in small batches in blender or use immersion blender to blend.

TORTILLA SOUP

3 of 3

CHECK

Ingredient Required:	Amount Required:	Steps / Instructions
Cooked Soup	Taste 1 teaspoon	Taste Soup.

SERVE AND HOLD

Ingredient Required:	Amount Required:	Steps / Instructions
Cooked Soup	Cooked portion	Hold on hot line >140°F, stirring often.

COOLING

Ingredient Required:	Amount Required:	Steps / Instructions
Cooked Soup	An 8-quart plastic container w/lid or 2-1/6th insert pans.	Place soup in clean insert pans or 8 qt. container. Label with day and start time. Using ice bath or wand, reduce temperature to <70°F within 2 hours. Ice may be added directly to beans to cool quickly. Refrigerate and monitor to ensure <41°F within 4 more hours.

REUSING

Ingredient Required:	Amount Required:	Steps / Instructions
Cooled Portion	Equivalent to an insert pan for holding on hot table	Heat soup in pan to 165°F and hold on hot table. May be reheated once for next days' use. Total shelf life if not reheated is 3 days.



Prepared Tortilla Soup

VEGETABLE PREP

1 of 4

AVOCADOS

Steps / Directions

Slice Avocado in half
Remove Seed
Scoop flesh out



Storage

Use Immediately

CABAGGE SHREDDED

Steps / Directions

Remove outer layers as needed
Remove core
Slice (Shred) to 1/8th" thickness
Rinse thoroughly



Storage

Store under
refrigeration with
label and date

CILANTRO

Steps / Directions

Rinse thoroughly
Allow to air dry under refrigeration
Finely dice
Do not overcrop as it will lead to bruising.



Storage

Store under
refrigeration with
label and date

VEGETABLE PREP

2 of 4

LIMES

Steps / Directions

Slice in half crosswise
Cut each half into 8



Storage

Store under refrigeration with label and date

BELL PEPPERS

Steps / Directions

Rinse thoroughly
Remove ends
De-seed
Slice into 1/4" strips



Storage

Store under refrigeration with label and date

ROMAINE SHREDDED

Steps / Directions

Remove outer layers as needed
Slice lengthwise down the rib. Turn head one quarter and slice down the rib one more time then proceed to slice into 1/8th" thick slices. Wash thoroughly.
Do not store in water and must be dried thoroughly on line.



Storage

Store under refrigeration with label and date

VEGETABLE PREP

3 of 4

TOMATILLOS

Steps / Directions

Remove outer layers if needed
Rinse thoroughly



Storage

Use Immediately

TOMATOES DICED

Steps / Directions

Rinse thoroughly
Remove core
Dice using dicer to 3/8" pieces



Storage

Store under refrigeration with label and date

TOMATOES SLICED

Steps / Directions

Rinse thoroughly
Remove core
Slice into 1/4" strips



Storage

Store under refrigeration with label and date

VEGETABLE PREP

4 of 4

YELLOW JUMBO ONIONS DICED

Steps / Directions

- Remove ends/outer layers
- Cut in half lengthwise
- Dice using dicer to 3/8" pieces



Storage

Store under refrigeration with label and date

YELLOW JUMBO ONIONS SLICED

Steps / Directions

- Remove ends/outer layers
- Cut in half lengthwise
- Slice into 1/4" strips



Storage

Store under refrigeration with label and date

SHELF LIFE AND STORAGE

1 of 5

Al Pastor Cooked

Shelf Life

2 Hours on line

Storage

Cook in small enough portions to allow holding for no more than 2 hours on line.

Bacon Thawed

Shelf Life

7 Days

Storage

Store <41°F in proper location in a foodsafe container with label, lid, and date.

Baja Sauce

Shelf Life

7 Days

Storage

Store <41°F in proper location in a foodsafe container with label, lid, and date.

Cilantro Cream

Shelf Life

7 Days

Storage

Store <41°F in proper location in a foodsafe container with label, lid, and date.

Beer Batter

Shelf Life

2 Hours on line

Storage

Store <41°F in proper location in a foodsafe container with label, lid, and date.

Black Beans

Shelf Life

3 Days
Check Beans

Storage

Store <41°F in proper location in a foodsafe container with label, lid, and date.

Carne Asada Cooked

Shelf Life

2 Hours on line
(7 days for Flautas)

Storage

Cook in small enough portions to allow holding for no more than 2 hours on line.

SHELF LIFE AND STORAGE

2 of 5

Carnitas Cooked

Shelf Life

4 Hours on line (5 days
under refrigeration)

Storage

Cook in small enough portions to allow holding for no more than 4
hours on line.

Carnitas Prepped for Cooking

Shelf Life

4 Days

Storage

Store <41°F in proper location in a foodsafe container with label,
lid, and date.

Chopped Cilantro

Shelf Life

2 Days

Storage

Store <41°F in proper location in a foodsafe container with label,
lid, and date.

Crispy Taco Shells

Shelf Life

2 days

Storage

Store covered at room temperature.

Cut Limes

Shelf Life

2 Days

Storage

Store <41°F in proper location in a foodsafe container with label,
lid, and date.

Cut Tortilla Chips

Shelf Life

Date on box

Storage

Store <41°F in proper location in a foodsafe container with label,
lid, and date.

Enchilada Sauce

Shelf Life

7 Days

Storage

Store <41°F in proper location in a foodsafe container with label,
lid, and date. **DO NOT REHEAT MORE THAN ONCE.**

SHELF LIFE AND STORAGE

3 of 5

Fajita Veggies

Shelf Life

3 Days

Storage

Store <41°F in proper location in a foodsafe container with label, lid, and date.

Fried Chips

Shelf Life

Check Next Day

Storage

Store in covered container, in chip drawer or under heat lamp.

Green Salsa

Shelf Life

7 Days

Storage

Store <41°F in proper location in a foodsafe container with label, lid, and date.

Guacamole

Shelf Life

36 Hours

Storage

Store <41°F in proper location in a foodsafe container with label, lid, and date.

JUMBO YELLOW ONIONS DICED

Shelf Life

2 Days
Check Onions

Storage

Store <41°F in proper location in a foodsafe container with label, lid, and date.

JUMBO YELLOW ONIONS SLICED

Shelf Life

2 Days
Check Onions

Storage

Store <41°F in proper location in a foodsafe container with label, lid, and date.

Pico de Gallo

Shelf Life

2 Days
Check Pico

Storage

Store <41°F in proper location in a foodsafe container with label, lid, and date.

SHELF LIFE AND STORAGE

4 of 5

Pinto Beans

Shelf Life

3 Days
Check Pinto

Storage

Store <41°F in proper location in a foodsafe container with label, lid, and date. DO NOT REHEAT MORE THAN ONCE.

Pollo Asado Cooked

Shelf Life

3 Hours on line

Storage

Cook in small enough portions to allow holding for no more than 3 hours on line. Store <41°F when not on line.

Portioned Thawed Fish

Shelf Life

3 Days

Storage

Store <41°F in proper location in a foodsafe container with label, lid, and date.

Portioned Fries

Shelf Life

7 Days Thawed

Storage

Store <41°F in proper location in a foodsafe container with label, lid, and date.

Potato Tacos

Shelf Life

7 Days

Storage

Store <41°F in proper location in a foodsafe container with label, lid, and date.

Red Salsa

Shelf Life

7 Days

Storage

Store <41°F in proper location in a foodsafe container with label, lid, and date.

Refried Beans

Shelf Life

2 Days
Check Beans

Storage

Store <41°F in proper location in a foodsafe container with label, lid, and date. **DO NOT REHEAT MORE THAN ONCE**

SHELF LIFE AND STORAGE

5 of 5

Romaine Cut

Shelf Life	Storage
24 Hours	Store <41°F in proper location in a foodsafe container with label, lid, and date.

Shredded Romaine

Shelf Life	Storage
2 Days if Open. Check Quality	Store <41°F in proper location in a foodsafe container with label, lid, and date.

Shredded Cabbage

Shelf Life	Storage
3 Days. Check Quality	Store <41°F in proper location in a foodsafe container with label, lid, and date.

Shrimp Thawed

Shelf Life	Storage
3 Days	Store <41°F in proper location in a foodsafe container with label, lid, and date.

Spanish Rice

Shelf Life	Storage
3 Days	Store <41°F in proper location in a foodsafe container with label, lid, and date. DO NOT REHEAT MORE THAN ONCE.

Tomatoes Diced

Shelf Life	Storage
3 - 5 Days Check Quality	Store <41°F in proper location in a foodsafe container with label, lid, and date.

Tostada Bowls

Shelf Life	Storage
Check Next Day	Store covered or inverted at room temperature.

White Lime Rice

Shelf Life	Storage
72 Hours	Store <41°F in proper location in a foodsafe container with label, lid, and date. DO NOT REHEAT MORE THAN ONCE.

PORTIONING GUIDELINES - COLD TABLE								
	2 Taco Meal (PORTIONS ARE PER TACO)	SM. BURRITO	BURRITO	BOWL-RITO	QUESADILLA	CHRONIC FRIES / NACHOS	KIDS BEAN & CHEESE BURRITO	KID'S QUESDILLA
COLD TABLE								
CHEESE	(1) 3 Finger Pinch	(1) 3 Finger Pinch	(1) 4 Finger Pinch	(1) 4 Finger Pinch	(2) 4 Finger Pinches	(2) 4 Finger Pinch	(1) 4 Finger Pinch	(1) 4 Finger Pinch
LIME	1 Piece	1 Piece	2 Pieces	2 Pieces	2 Pieces	2 Pieces	-	-
ONION	(1) 3 Finger Pinch	(1) 3 Finger Pinch	(1) 4 Finger Pinch	(1) 4 Finger Pinch	(1) 4 Finger Pinch	(1) 4 Finger Pinch	-	-
CILANTRO	(1) 3 Finger Pinch	(1) 3 Finger Pinch	(1) 4 Finger Pinch	(1) 4 Finger Pinch	(1) 4 Finger Pinch	(1) 4 Finger Pinch	-	-
GUACAMOLE	1/2 spoon	1/2 spoon	1 spoon	1 spoon	1 spoon	1 spoon	-	-
PICO DE GALLO	1/2 spoon	1/2 spoon	1 spoon	1 spoon	1 spoon	1 spoon	-	-
SALSA VERDE / ROJA	1/2 spoon	1/2 spoon	1 spoon	1 spoon	1 spoon	1 spoon	-	-
LETTUCE	(1) 3 Finger Pinch	(1) 3 Finger Pinch	(1) 4 Finger Pinch	(1) 4 Finger Pinch	(1) 4 Finger Pinch	(1) 4 Finger Pinch	-	-
CABBAGE	(1) 3 Finger Pinch	(1) 3 Finger Pinch	(1) 4 Finger Pinch	(1) 4 Finger Pinch	(1) 4 Finger Pinch	(1) 4 Finger Pinch	-	-
SOUR CREAM	1 oz.	1 oz.	3 oz.	3 oz.	2 oz.	3 oz.	-	-
BAJA SAUCE / ADDITIONAL SAUCES	1 oz.	1 oz.	3 oz.	3 oz.	2 oz.	3 oz.	-	-

PORTIONING GUIDELINES - HOT TABLE

HOT TABLE

GRILLED MEAT	1 scoop	1 scoop	2 scoops	2 scoops	2 scoops	2 scoops	-	-
SHREDDED MEAT	1 tong	1 tong	2 tongs	2 tongs	2 tongs	2 tongs	-	-
SAUTEED FISH	2 pieces	2 pieces	4 pieces	4 pieces	4 pieces	4 pieces	-	-
BB FISH	1 piece	1 piece	3 pieces	3 pieces	3 pieces	3 pieces	-	-
SAUTEED SHRIMP	4 shrimp	4 shrimp	8 shrimp	8 shrimp	8 shrimp	8 shrimp	-	-
BB SHRIMP	3 shrimp	3 shrimp	6 shrimp	6 shrimp	6 shrimp	6 shrimp	-	-
FAJITA VEGGIES	1 oz.	2 oz.	3 oz.	3 oz.	3 oz.	3 oz.	-	-
FRENCH FRIES	-	-	4 oz.	-	-	10 oz.	SIDE OF FRIES 8 oz.	
BACON	1 piece	2 pieces	3 pieces	3 pieces	3 pieces	-	-	-
CHORIZO	1 oz.	2 oz.	3 oz.	3 oz.	3 oz.	-	-	-
MACHACA	1 oz.	2 oz.	3 oz.	3 oz.	3 oz.	-	-	-
EGGS	1 egg	2 egg	3 egg	3 egg	3 egg	3 egg	-	-
TOTS	4 tots	6 tots	8 tots	-	-	-	SIDE OF TOTS 8 tots	
QUESO	1 oz.	1 oz.	2 oz.	2 oz.	-	4 oz.	1 oz.	-
CHIPS	-	-	-	-	1.5 oz	4 oz.	SIDE OF CHIPS 3 oz.	
BEANS	1 scoop	1 scoop	2 scoops	2 scoops	-	-	1 scoop	-
RICE	1 scoop	1 scoop	2 scoops	2 scoops	-	-	-	-

