

Beef Birria Tostada

What You Need:

- 10 lb Beef Birria with Consommé
- 60 WGR tostada shells
- 10 lb shredded lettuce/cabbage ($\frac{1}{4}$ cup per serving)
- 1–1 $\frac{1}{2}$ gallons low-sodium salsa

• Instructions

- Heat birria with Consommé to 165°F. boil in a bag for: 1hour 15 min
- Stir well to distribute meat evenly.
- Portion 2.50 oz meat onto each tostada shell.
- Top with $\frac{1}{4}$ cup vegetable.
- Serve salsa on top or side.
- Hold hot at 135°F+.

• Crediting

- Yield = 64 servings at 2 oz M/MA
- Crediting per serving:
- 2 oz M/MA
- 2 oz eq WGR grain
- $\frac{1}{4}$ cup vegetable

