

# crunchy VEGETABLE BURRITOS

## crunchy vegetable burritos

### to serve 100

#### INGREDIENTS:

3 quarts raw sweet potatoes, shredded  
3 quarts chopped broccoli  
2 quarts kidney beans, drained  
6 cups chopped tomatoes  
3 cups green onions, sliced or onion, chopped  
2 cups canned chopped green chilies  
4 quarts plain yogurt  
4 cups ranch dressing  
2 tbsps. chili powder  
2 tbsps. garlic powder  
4 tsp. ground cumin  
100 10-inch flour tortillas  
12 cups cheddar cheese, shredded

### to serve 150

#### INGREDIENTS:

4 1/2 quarts raw sweet potatoes, shredded  
4 1/2 quarts chopped broccoli  
3 quarts kidney beans, drained  
9 cups chopped tomatoes  
4 1/2 cups green onions, sliced or onion, chopped  
3 cups canned chopped green chilies  
6 quarts plain yogurt  
6 cups ranch dressing  
3 tbsps. chili powder  
3 tbsps. garlic powder  
6 tsp. ground cumin  
150 10-inch flour tortillas  
18 cups cheddar cheese, shredded

#### DIRECTIONS:

In large bowl, combine first six ingredients. In second bowl, combine yogurt, dressing, chili powder, garlic powder and cumin. Blend well. Pour over vegetables; toss to blend.

Lay tortillas flat on counter. Using #8 (1 1/2 c.) scoop, place vegetable mixture in center of tortilla, top with 2 tbsps. cheese; spread evenly in center of tortilla, leaving 1 1/2 inches at bottom. Fold up bottom of tortilla to cover filling.

Fold sides over filling. Cover and serve chilled or heat in microwave on high for 25 seconds to serve warm.

If desired, arrange in shallow pan and bake at 350° F for 5 minutes.



\*Half-size, aluminum, steam table pans are available at GFS, Sam's Club, and Costco.