



## Standard Operating Procedures

# Bulk Chimichangas Preparation

Bulk Chimichangas are cook-and-serve products and should be cooked to an internal temperature that reaches or exceeds 165°F. Equipment performance may vary. Adjust time and temperature accordingly.



### CONVECTION OVEN

#### Bulk Chimichangas -

*Cook 6 chimichangas*

**Frozen:** 350°F for 20 Minutes, cook for 10 Minutes, flip and cook for an additional 10 Minutes

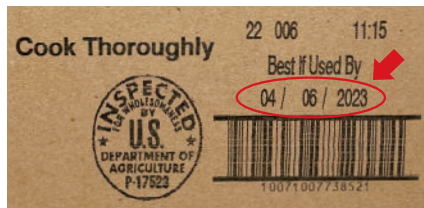
**Thawed:** 350°F for 12 Minutes, cook for 6 Minutes, flip and cook for an additional 6 Minutes

*Let rest for 1 minute before serving.*

**CAUTION: PRODUCT MAY BE HOT**

- Preheat oven to temperature shown.
- Place 6 chimichangas on a baking tray that has been lined with parchment paper.
- Cook in preheated oven for the time shown.
- Temperature of the filling must exceed 165°F. Use pocket thermometer for accuracy.

### Storage



Product may be stored frozen for up to 15 months from the production date. The expiration date is printed above the barcode on the case.

### Quality Check After Cooking:

- Before serving, use a sanitized pocket thermometer to ensure that core temperature has exceeded 165°F.
- Discard chimichangas that are excessively cracked or dried out.

### CONVENTIONAL OVEN

#### Bulk Chimichangas -

*Cook 6 chimichangas*

**Frozen:** 350°F for 30 Minutes, cook for 15 Minutes, flip and cook for an additional 15 Minutes

**Thawed:** 350°F for 20 Minutes, cook for 10 Minutes, flip and cook for an additional 10 Minutes

*Let rest for 1 minute before serving.*

**CAUTION: PRODUCT MAY BE HOT**

- Preheat oven to temperature shown.
- Place 6 chimichangas on a baking tray that has been lined with parchment paper.
- Cook in preheated oven for the time shown.
- Temperature of the filling must exceed 165°F. Use pocket thermometer for accuracy.

### DEEP FRYER

#### Bulk Chimichangas -

*Cook 6 chimichangas*

**Frozen:** 350°F for 13 Minutes

**Thawed:** 350°F for 10 Minutes

*Let rest for 1 minute before serving.*

**CAUTION: PRODUCT MAY BE HOT**

- Preheat oil in fryer to temperature shown.
- Place 6 chimichangas in fry basket.
- Place loaded fry basket into preheated oil and use a basket lid to prevent chimichangas from floating. Fry for the time shown.
- Temperature of the filling must exceed 165°F. Use pocket thermometer for accuracy.



Scan for digital instructions