



Food Preparation Manual

Prepared by Nextbite Brands, LLC
Updated 04.29.2021

La Chingona

Ingredients

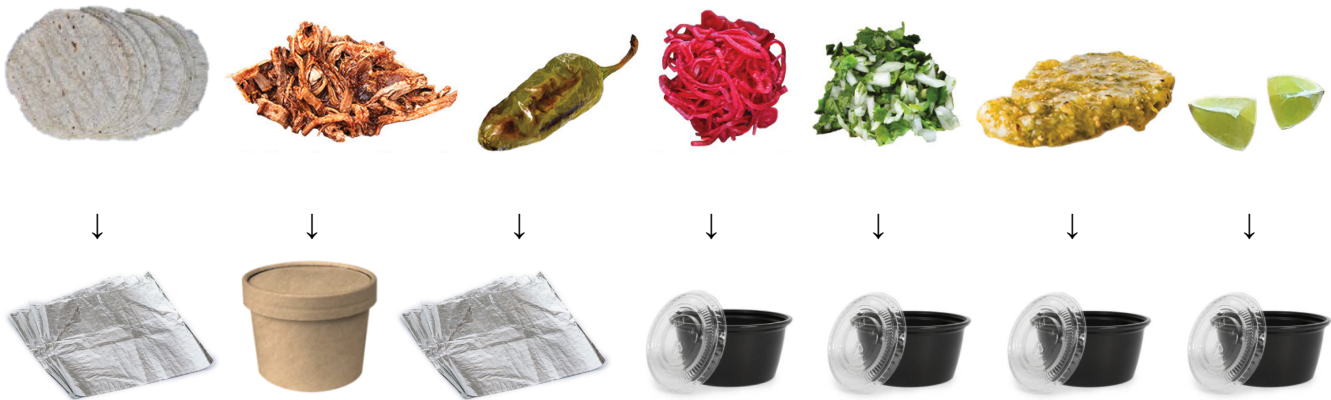
- 6 ea. white corn tortillas, 4.5-in
- 6 oz. wt. protein of choice, prepared to spec (carnitas, chicken tinga or beef ranchero verde)*
- 1 ea. grilled jalapeño*
- 2 oz. vol. pickled red onions, drained*
- 2 oz. vol. cilantro-onion mix*
- 2 oz. vol. salsa verde
- 4 ea. lime wedges*

****See bulk recipe listed in the back of prep manual***



Procedure

1. Place 6 white corn tortillas on a flattop and heat for 30-40 sec on each side.
2. Remove the tortillas from the flattop and gently wrap in foil. Set aside.
3. Place protein on the flattop for approximately 1-2 minutes or until crispy (If Beef Ranchero Verde add 2 oz. salsa verde to the flat top). Place into an 8 oz kraft soup cup.
4. Grill 1 jalapeño, roast until tender. Once tender wrap in foil wrap, keep items warm until the delivery driver arrives.
5. Portion out the pickled red onions, cilantro-onion mix, salsa verde, and limes in 2 oz ramekins. Keep items cold.
6. When the delivery driver arrives, place all items into a #4 kraft catering box (pictured above).
7. Add items to the delivery bag along with napkins and the utensil set up. Seal bag.



La Más Cabróna

Ingredients

- 6 ea. white corn tortillas, 4.5-in
- 6 oz. wt. Protein of choice, prepared to spec (carnitas, chicken tinga or beef ranchero verde)*
- 2 oz. vol. pepper-onion mix*
- 1 ea. grilled jalapeño*
- 2 oz. vol. pickled red onions, drained*
- 2 oz. vol. cilantro-onion mix*
- 2 oz. vol. salsa verde
- 2 oz. vol. avocado crema*
- 4 ea. lime wedges*

****See bulk recipe listed in the back of prep manual***



Procedure

1. Place 6 white corn tortillas on a flattop and heat for 30-40 sec per side. Remove from the flattop and gently wrap in foil. Set aside.
2. Place protein on the flattop for approximately 1-2 minutes or until crispy (If Beef Ranchero Verde add 2 oz. salsa verde to the flat top). Place into an 8 oz kraft container.
3. Grill 1 jalapeño, roast until tender. Once tender wrap in a foil wrap to keep items warm until the delivery driver arrives.
4. Sauté the pepper-onion mix until lightly charred. Place into a 2 oz ramekin.
5. Portion out the pickled red onions, cilantro-onion mix, salsa verde, avocado crema, and limes into 2 oz ramekins. Keep items cold.
6. When the delivery driver arrives place all items into a #4 kraft catering box (pictured above).
7. Add items to the delivery bag along with napkins and the utensil set up. Seal bag.



La Gran Fiesta for 4 (served family style)



Ingredients

- 24 ea. white corn tortillas, 4.5-in
- 4 ea. grilled jalapeños*
- 24 oz. wt. Protein of choice, prepared to spec (carnitas, chicken tinga or beef ranchero verde)*
- 8 oz. vol. pepper-onion mix*
- 12 oz. wt. tortilla chips*
- 4 oz. vol. pickled red onions, drained*
- 6 oz. vol. cilantro-onion mix*

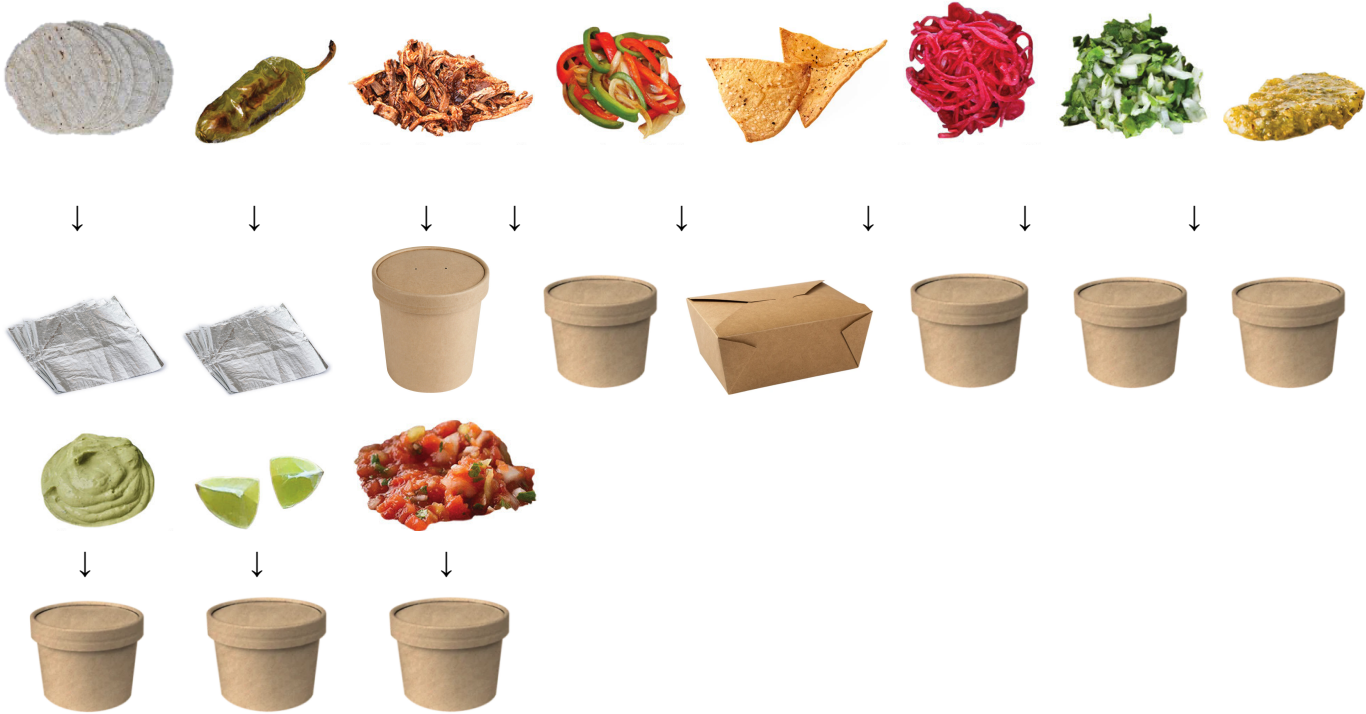
- 8 oz. vol. salsa verde
- 8 oz. vol. avocado crema*
- 16 ea. lime wedges*
- 8 oz. vol. salsa roja*

****See bulk recipe listed in the back of prep manual***

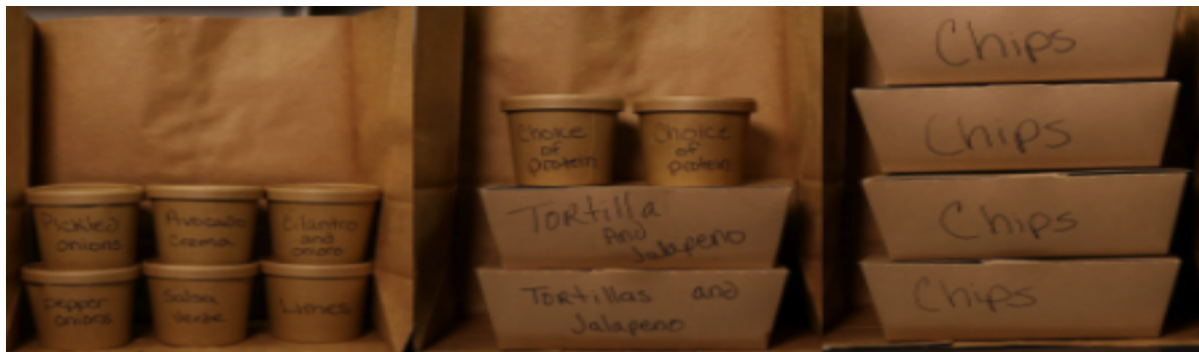
Procedure

1. Place 24 white corn tortillas on a preheated flattop and heat for 30-40 sec on each side. Remove from the flattop and gently wrap in foil. Set aside.
2. Grill 4 jalapeño, roast until tender. Once tender wrap in a foil wrap.
3. Place the heated, foil wrapped tortillas and jalapenos into a #4 box, close the containers.
4. Place protein on the flattop for approximately 1-2 minutes or until crispy (If Beef Ranchero Verde add 8 oz. salsa verde to the flat top). Place into 2, 16 oz soup cups.
5. Sauté the pepper-onion mix until lightly charred. Place in an 8 oz soup cup and keep warm.
6. Portion tortilla chips and put in 2, #4 boxes and keep items warm.
7. Portion pickled onions, cilantro-onion mix, salsa verde, avocado crema, lime wedges, and salsa roja in 8 oz. kraft soup cups and keep items cold.
8. When the delivery driver arrives, place all items into a to -go paper bag with napkins and the utensil set up. Seal bag.

La Gran Fiesta for 4- Packaging



La Gran Fiesta for 8 (served family style)



Ingredients

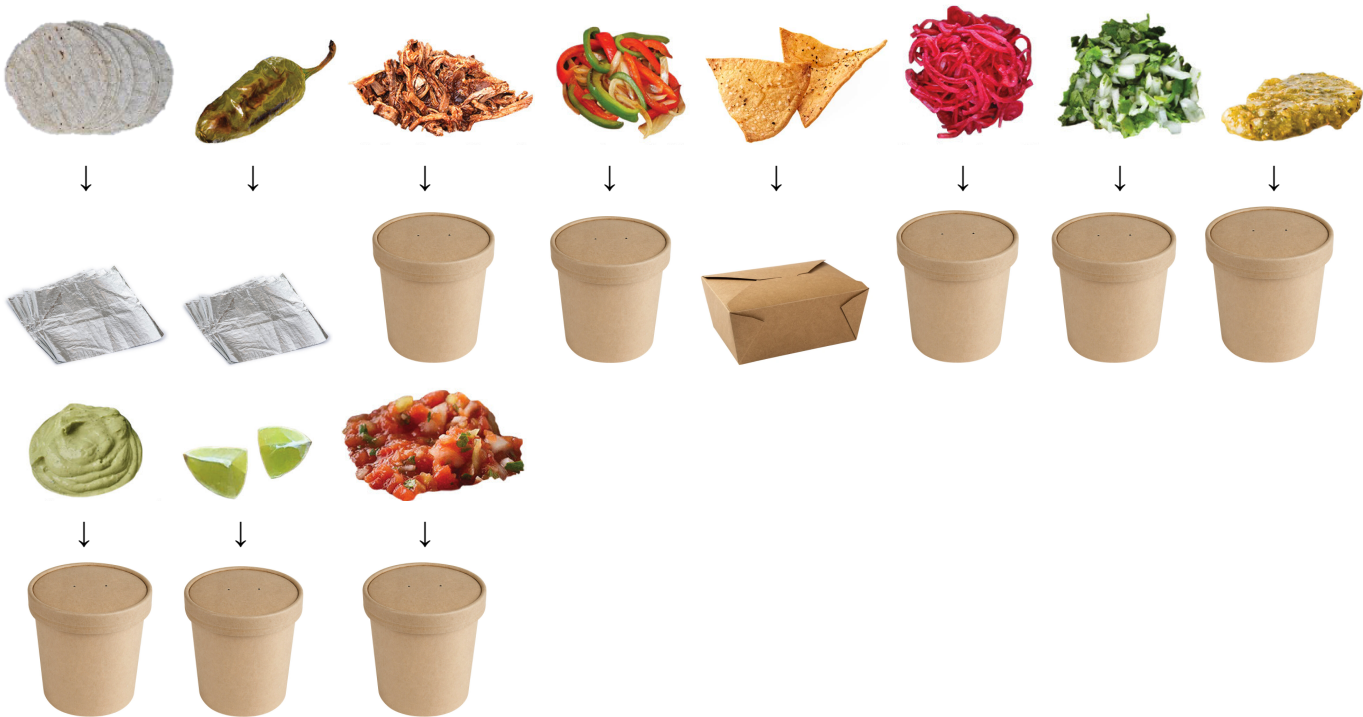
- 48 ea. white corn tortillas, 4.5-in
- 8 ea. grilled jalapeños*
- 48 oz. wt. protein of choice, prepared to spec (carnitas, chicken tinga or beef ranchero verde)*
- 12 oz. vol. pepper-onion mix*
- 24 oz. wt. tortilla chips *
- 8 oz. vol. pickled red onions, drained*
- 12 oz. vol. cilantro-onion mix*
- 12 oz. vol. salsa verde
- 12 oz. vol. avocado crema
- 32 ea. lime wedges*
- 16 oz. vol. Salsa Roja*

****See bulk recipe listed in the back of prep manual***

Procedure

1. Place 48 white corn tortillas on a preheated flattop and heat for 30-40 sec per side. Remove from the flattop and gently wrap in foil. Set aside.
2. Grill 8 jalapeños, roast until tender. Once tender wrap in a foil wrap.
3. Place the heated, foil wrapped tortillas and jalapeños into 2, #4 kraft catering boxes, close the containers.
4. Place protein on the flattop for approximately 1-2 minutes or until crispy (If Beef Ranchero Verde add 16 oz. salsa verde to the flat top). Place into 3, 16 oz kraft soup cups.
5. Sauté the pepper-onion mix until lightly charred. Place into a 16 oz kraft soup cup.
6. Portion tortilla chips in 4, #4 kraft catering boxes and keep items warm until the delivery driver arrives.
7. Portion pickled onions in 8 oz soup cup. Portion cilantro-onion mix, salsa verde, avocado crema, lime wedges, and salsa roja into 16 oz soup cups. Keep items cold.
8. When the delivery driver arrives, place all items into a to-go bag with napkins and utensils. Seal bags.

La Gran Fiesta for 8- Packaging



La Gran Reunión for 4 (served family style)



Ingredients

- 24 ea. white corn tortillas, 4.5-in
 - 4 ea. grilled jalapeños*
 - 24 oz. wt. Protein choice, prepared to spec (carnitas, chicken tinga or beef ranchero verde)*
 - 8 oz. vol. pepper-onion mix*
 - 28 ea. churro 1" bites *
 - 4 Tbsp. cinnamon sugar*
 - 8 oz. vol. chocolate sauce
 - 12 oz. wt. tortilla chips*
 - 4 oz. vol. pickled red onions, drained*
 - 6 oz. vol. cilantro-onion mix*
 - 8 oz. vol. salsa verde
 - 8 oz. vol. avocado crema*
 - 16 ea. lime wedges*
 - 8 oz. vol. salsa roja*
 - 4 ea. chilled Mexican Colas
- *See bulk recipe in the back of prep manual***

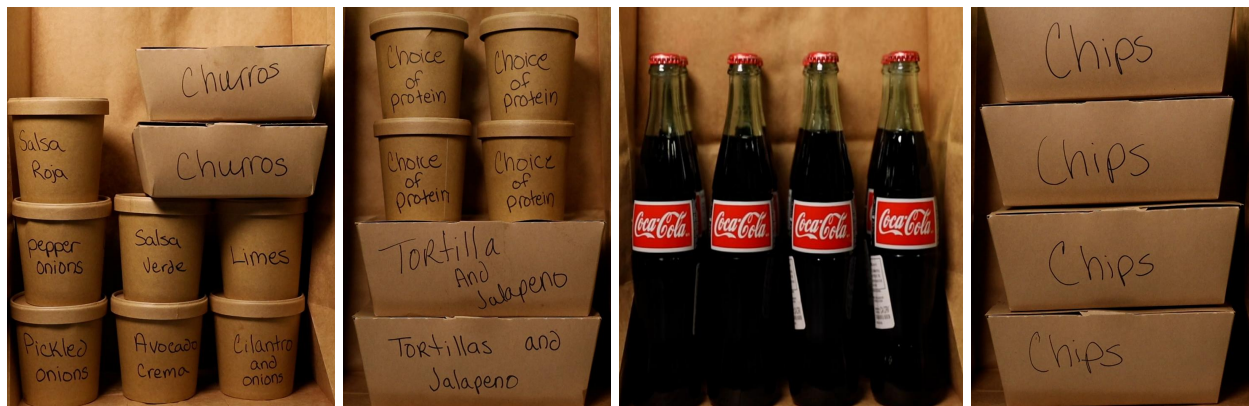
Procedure

1. Place 24 white corn tortillas on flattop and heat for 30-40 sec, per side. Remove from the flattop and gently wrap in foil. Set aside.
2. Grill 4 jalapeños, roast until tender. Once tender wrap in a foil wrap.
3. Place the heated, foil wrapped tortillas and jalapeños into a #4 kraft catering box, close the container.
4. Place protein on the flattop for approximately 1-2 minutes or until crispy (If Beef Ranchero Verde add 8 oz. salsa verde to the flattop). Place into 2, 16 oz kraft soup cups.
5. Sauté the pepper-onion mix until lightly charred. Place into an 8 oz kraft soup cup.
6. Bake or fry churros until golden brown and crispy. Cut each churro into 7, 1 inch pieces, and place into a mixing bowl toss with cinnamon and sugar mix until evenly coated.
7. Portion warm chocolate sauce into 2, 4 oz ramekins. Place churros and chocolate sauce inside a #4 kraft catering box.
8. Portion tortilla chips and put in 2, #4 kraft catering boxes and keep items warm.
9. Portion pickled onions, cilantro-onion mix, salsa verde, avocado crema, lime wedges, and salsa roja into 8 oz soup cups. Keep items cold.
10. When the delivery driver arrives, place all items into a to go paper bags with napkins and utensils. Place 4 bottled Mexican Colas into the bag. Seal bags before handing to the delivery driver

La Gran Reunión for 4 - Packaging



La Gran Reunión for 8 (served family style)



Ingredients

- 48 ea. white corn tortillas, 4.5-in
 - 48 oz. wt. Protein of choice, prepared to spec (carnitas, chicken tinga or beef ranchero verde)*
 - 8 ea. grilled jalapeños
 - 12 oz. vol. pepper-onion mix*
 - 56 ea. churro 1" bites*
 - 8 Tbsp. cinnamon sugar*
 - 8 oz. vol. chocolate sauce
 - 24 oz. wt. tortilla chips*
 - 8 oz. vol. pickled red onions, drained*
 - 12 oz. vol. cilantro-onion mix*
 - 12 oz. vol. salsa verde
 - 12 oz. vol. avocado crema*
 - 32 ea. lime wedges*
 - 16 oz. vol. salsa roja*
 - 8 ea. chilled Mexican Colas
- *See bulk recipe listed in the back of prep manual***

Procedure

1. Place 48 white corn tortillas on flattop and heat for 30-40 sec, per side. Remove from the flattop and gently wrap in foil. Set aside.
2. Grill 8 jalapeños, roast until tender. Once tender wrap in a foil wrap.
3. Place the heated, foil wrapped tortillas and jalapeños into 2, #4 kraft catering boxes, close the containers.
4. Place protein on the flattop for approximately 1-2 minutes or until crispy (If Beef Ranchero Verde add 16 oz. salsa verde to the flat top). Place into 3, 16 oz kraft soup cups.
5. Sauté the pepper-onion mix until lightly charred. Place into an 8 oz kraft soup cup.
6. Bake or fry churros until golden brown and crispy. Cut each churro into 7, 1 inch pieces, and place into a mixing bowl toss with cinnamon and sugar mix until evenly coated.
7. Portion warm chocolate sauce in 2, 4 oz ramekins. Place churros and chocolate sauce in 2, #4 kraft catering boxes.
8. Portion tortilla chips and put in 4, #4kraft catering boxes and keep items warm.
9. Portion pickled onions into a 8 oz soup cup. Portion cilantro-onion mix, salsa verde, avocado crema, lime wedges, and salsa roja into 16 oz soup cups and keep items cold.
10. When the delivery driver arrives, place all items into to -go paper bags with napkins and utensils. Place 8 bottled Mexican Colas into the bag. Seal bags before handing to the delivery driver.

La Gran Reunión for 8 - Packaging



La Chingona Combo

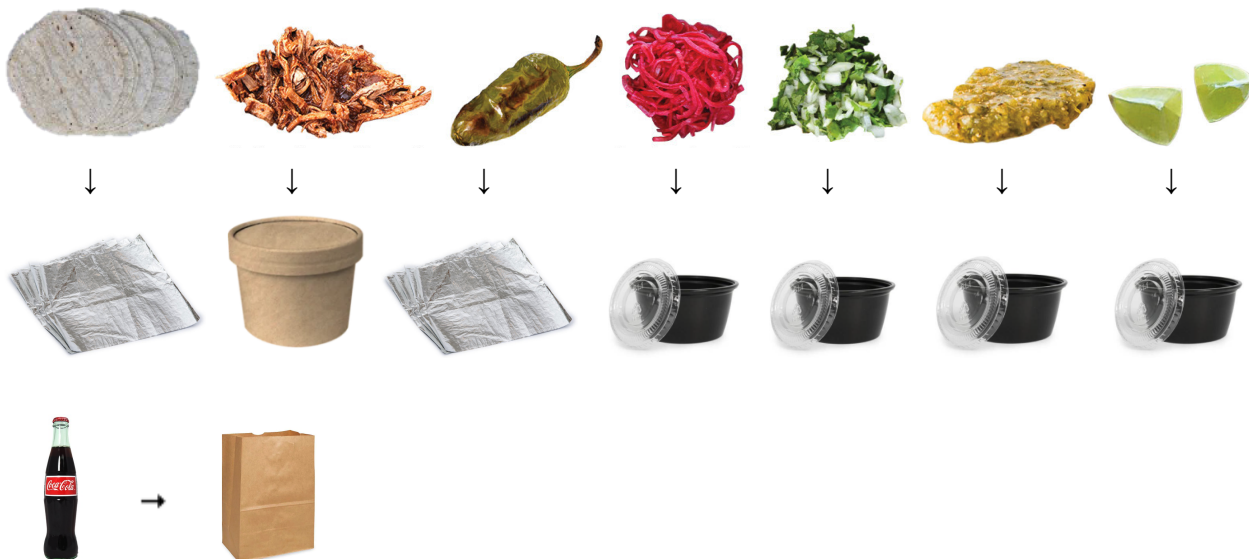
Ingredients

- 6 ea white corn tortillas ,4.5-in
- 6 oz wt. protein of choice, prepared to spec (carnitas, chicken tinga or beef ranchero verde)*
- 1 ea grilled jalapeño*
- 6 oz wt. tortilla chips*
- 2 oz vol. pickled red onions*
- 2 oz vol. cilantro-onion mix*
- 2 oz vol. salsa verde
- 4 ea lime wedges*
- 4 oz vol. salsa roja*
- 1 ea Chilled Mexican Cola

****See bulk recipe listed in the back of prep manual***

Procedure

1. Place 6 white corn tortillas on a flattop and heat for 30-40 sec on each side.
2. Remove the tortillas from the flattop and gently wrap in foil. Set aside.
3. Place protein on the flattop for approximately 1-2 minutes or until crispy (If Beef Ranchero Verde add 2 oz. salsa verde to the flat top). Place into an 8 oz kraft soup cup.
4. Grill 1 jalapeño, roast until tender. Once tender wrap in foil wrap.
5. Place portioned tortilla chips in a #4 kraft catering box and keep items warm until the driver arrives.
6. Portion out the pickled red onions, cilantro-onion mix, salsa verde, and limes in 2 oz ramekins. Portion salsa roja into 4 oz ramekin and keep items cold.
7. When the delivery driver arrive place all items into a #4 kraft catering box.
8. Add items to the delivery bag along with napkins and the utensils. Place 1 Mexican Cola to bag and seal before handing over to the delivery driver.



Chips & Guac

Ingredients

- 6 oz wt. tortilla chips*
- 4 oz vol. guacamole*

****See bulk recipe listed in the back of prep manual***

Procedure

1. Portion out the guacamole into a 4 oz ramekin, cover, and set aside.
2. Place the tortilla chips into the #4 kraft catering box, close, and keep warm until the delivery driver arrives.
3. When the delivery driver arrives, add the chips & guacamole into the delivery bag along with napkins and utensils.



Chips & Salsa

Ingredients

- 6 oz wt. tortilla chips*
- 4 oz vol. salsa roja*

****See bulk recipe listed in the back of prep manual***

Procedure

1. Portion out the salsa into a 4 oz ramekin, cover, and set aside.
2. Place the tortilla chips into the #4 kraft catering box, close, and keep warm until the delivery driver arrives.
3. When the delivery driver arrives, add the chips & guacamole into the delivery bag along with napkins and a utensil set up.



Churros Bites & Chocolate Dipping Sauce

Ingredients

- 21 ea churro bites (1-inch pieces)
- 1 Tbsp cinnamon sugar*
- 2 oz vol. chocolate dipping sauce*

****See bulk recipe listed in the back of prep manual***

Procedure

1. Preheat oven to 350°F.
2. Lay 3 full sized churros onto a greased, parchment lined half sheet pan and place into the oven to cook for approximately 13-15 min or until golden brown and crispy. (If using a fryer, cook for 3 min at 325°F).
3. Remove churros from the oven and cut into 1-inch pieces (approximately 7 pc per large churro).
4. Place the churro bites into a medium-sized mixing bowl and add the cinnamon sugar on top. Toss the churros to ensure all pieces are evenly coated.
5. Measure out warm chocolate sauce in a 2 oz ramekin..
6. Place churro bites into a #8 kraft catering box along with the chocolate sauce.
7. Keep warm until the delivery driver arrives.



Carnitas Meat (Bulk Prep)

Makes: 10 lb

Recipe Yield/Portion: 26 (6 oz)

Ingredients

- 4 bag ea (2.5 lb of premade carnitas)

Hot Holding Procedure

1. Thaw frozen carnitas.
2. Open the thawed bag of carnitas into a medium size saucepan, making sure to pour all of the meat and its juice into the saucepan.
3. Turn stove on high heat until juice starts boiling. Turn the stove to low heat and cook at a slow simmer for approximately 20 to 25 minutes. Stir occasionally, so it doesn't burn.
4. Once the carnitas is thoroughly heated to 165 degrees fahrenheit, with tongs, start shredding the carnitas into bite-sized chunks.
5. Once shredded, transfer carnitas into a 6-inch 6-pan and keep warm.

Cold Holding Procedure

1. Thaw frozen carnitas meat.
2. Open the thawed bag of carnitas into a medium bowl, making sure to pour all the meat and its juice into the bowl.
3. With tongs, start shredding the meat into bite-sized chunks.
4. Transfer to a storage container, label, date and refrigerate.

Chicken Tinga Meat (Bulk Prep)

Makes: 10 lb

Recipe Yield/Portion: 26 (6 oz)

Ingredients

- 2 bags ea (5 lb of premade chicken tinga)

Hot Holding Procedure

1. Thaw frozen chicken tinga meat.
2. Open the thawed bag of chicken tinga into a medium size saucepan, making sure to pour all of the meat and its juice into the saucepan.
3. Turn stove on high heat until juice starts boiling. Turn the stove to low heat and cook at a slow simmer for approximately 20 to 25 minutes or until 165 degree fahrenheit. Stirring occasionally so it does not burn.
4. Once the chicken tinga meat is thoroughly heated, with tongs, start shredding the chicken into bite-sized chunks.
5. Once shredded, transfer carnitas into a 6-inch 6-pan and keep warm.

Cold Holding Procedure

1. Thaw frozen chicken tinga meat.
2. Open the thawed bag of chicken tinga into a medium bowl, making sure to pour all the meat and its juice into the bowl.
3. With tongs, start shredding the meat into bite-sized chunks.
4. Transfer to a storage container, label, date and refrigerate.

Beef Ranchero Verde Meat (Bulk Prep)

Makes: 10 lb

Recipe Yield/Portion: 26 (6 oz)

Ingredients

- 2 bags ea (4-6 lb of premade beef ranchero)

Hot Holding Procedure

1. Thaw frozen beef ranchero.
2. Open the thawed bag of beef ranchero into a medium size saucepan, making sure to pour all of the meat and its juice into the saucepan.
3. Turn stove on high heat until juice starts boiling or until 165 degrees fahrenheit. Turn the stove to low heat and cook at a slow simmer for approximately 20 to 25 minutes.
4. Once the beef ranchero is thoroughly heated, with tongs, start shredding the beef ranchero into bite-sized chunks.
5. Once shredded, transfer beef ranchero into a 6-inch 6-pan and keep warm.

Cold Holding Procedure

1. Thaw frozen meat.
2. Open the thawed bag of beef ranchero verde into a medium bowl, making sure to pour all the meat and its juice into the bowl.
3. With tongs, start shredding the meat into bite-sized chunks.
4. Transfer to a storage container, label, date and refrigerate.

Carnitas pick up

Makes: 1-6oz portion

Recipe Yield/Portion: 1 (6 oz)

Ingredients

- 6 oz wt. pre-shredded Carnitas

Procedure

1. Place 6 oz of pre-shredded Carnitas on a preheated flat top to sear.
2. Once crispy and reheated to 165, remove from the flat top and immediately package.
3. Keep warm until the delivery driver arrives.

Chicken Tinga pick up

Makes: 1-6oz portion

Recipe Yield/Portion: 1 (6 oz)

Ingredients

- 6 oz wt. pre-shredded Chicken Tinga

Procedure

1. Place 6 oz of pre-shredded Chicken on a preheated flat top to sear.
2. Once crispy and reheated to 165 degree fahrenheit , remove from the flat top and immediately package.
3. Keep warm until the delivery driver arrives.

Beef Ranchero Verde pick up

Makes: 1-6oz portion

Recipe Yield/Portion: 1 (6 oz)

Ingredients

- 6 oz wt. shredded beef,
- 2 oz vol. salsa verde,

Procedure

1. Place 6 oz wt. Pre-shredded Beef Ranchero and 2 oz vol. Salsa verde on a preheated flattop to sear.
2. Sear until crispy and 155 degrees F. Remove from flat top and immediately package.
3. Keep warm until the delivery driver arrives.

Chip prep (bulk)

Makes: 48oz

Recipe Yield/Portion: 8 (6 oz)

Ingredients

- 48 oz wt. Pre-cut frozen tortilla chips
- 8 tsp. Tajin seasoning

Procedure

1. Place 6 oz wt. of raw tortilla chips into a fryer basket at a time and place into a 325 degree preheated fryer.
2. Once fully submerged into oil, shake the basket to keep the chips moving to evenly cook.
3. Fry for 2-3 minutes or until golden brown. Drain off excess oil.
4. Place chips into a mixing bowl and toss with 1 tsp. Of Tajin seasoning,
5. Repeat steps 1-4 of process until all chips are fried.
6. Pour seasoned chips into a storage container, label, date and store at room temperature until needed.

Cilantro–Onion Mix

Makes: 64 oz

Recipe Yield/Portion: 32 (2 oz)

Ingredients

- 10 ea yellow onion
- ½ C chopped fresh cilantro
- 2 Tbsp lime juice

Procedure

1. Peel the onion and dice into ¼ in pieces and finely chop the cilantro.
2. Pour the diced onion and chopped cilantro into a large mixing bowl.
3. Add the lime juice and stir until fully incorporated.
4. Pour into a storage container.
5. Label, date, and store in the cooler until needed.

Pepper–Onion Mix

Makes: 230 oz

Recipe Yield/Portion: 115 (2 oz)

Ingredients

- 5 ea red bell peppers
- 5 ea green bell peppers
- 3 ea yellow onions

Procedure

1. Cut the peppers and onions into julienne strips.
2. Add the peppers and onions into a large mixing bowl and thoroughly mix together.
3. Pour into a 6 inch ⅓ pan.
4. Label, date, and store in the cooler until needed for service.

Avocado Crema

Makes: 2.5 lb

Recipe Yield/Portion: 20 (2 oz)

Ingredients

- 2 lb avocado pulp
- 1 Tbsp minced garlic
- ¼ C chopped cilantro
- 1 C sour cream
- 2 tsp lime juice
- ½ tsp table salt

Procedure

1. Place all ingredients into a food processor and blend until smooth.
2. Pour into a storage container.
3. Label, date, and store in the cooler until needed for service.

Salsa Roja

Makes: 56oz

Recipe Yield/Portion: 14 (4 oz)

Ingredients

- ¼ C minced garlic
- ⅓ C diced white onion
- ¼ C chopped fresh cilantro
- 7 C pre-made salsa
- 1 Tbsp table salt

Procedure

1. Chop the garlic, white onion, and fresh cilantro.
2. Pour chopped ingredients into a mixing bowl, followed by the pre-made salsa and table salt.
3. Mix ingredients together until fully combined.
4. Pour the salsa into a storage container.
5. Label, date, and store into the cooler until needed for service.

Cinnamon Sugar

Makes: 112 oz

Recipe Yield/Portion: 144 (2 tsp)

Ingredients

- 1 C ground cinnamon
- 6 C granulated sugar

Procedure

1. Combine the cinnamon and sugar in a medium mixing bowl until fully incorporated.
2. Pour cinnamon sugar into a shaker or storage container.
3. Label, date, and store in a dry, cool place until needed for service.

Chocolate Dipping Sauce

Makes: 143 oz

Recipe Yield/Portion: 71 (2 oz)

Ingredients

- 1 ea #10 can fudge
- 2 C whole milk

Procedure

1. Preheat a large saucepan over medium heat.
2. Pour the can of fudge into the pan and slowly add the milk.
3. Stir the milk and fudge together until brought to a smooth consistency and until fudge mixture is completely heated through (approximately 15 min). Do not bring to a boil, as this may burn the mixture.
4. Remove from heat and set aside to cool.
5. Pour into a storage container, label, date, and store until needed.

Pickled Red Onions

Makes: 240 oz

Recipe Yield/Portion: 60 (4 oz)

Ingredients

- 15 ea medium red onions
- 3 C apple cider vinegar
- 2 C Granulated sugar
- 1 ½ C water
- ¼ C Kosher salt

Procedure

1. Peel and julienne red onions, and place in a large mixing bowl.
2. In a medium size saucepan mix together apple cider vinegar, water, sugar and salt. Mix until sugar and salt have dissolved. Turn on to medium heat and bring to a boil.
3. One mixture comes to a boil, pour over onions and mix well. Let sit for 15 minutes. After 15 minutes, chill in an ice bath. Store in a 5 quart cambro, label and store in the refrigerator.

Grilled Jalapeños

Makes: 48 oz

Recipe Yield/Portion: (40 ea)

Ingredients

- 3 lb fresh jalapeños
- ⅓ C vegetable oil
- 2 Tbsp kosher salt

Procedure

1. In a medium size colander, rinse jalapeños in cold water and drain.
2. Once jalapeños are drained, place in a large mixing bowl, and pour vegetable oil and kosher salt.
3. Mix well, making sure that jalapeños are completely coated.
4. Put in a storage cambro, label, and date. (Grill to order)

Guacamole

Makes: 2.5 lb

Recipe Yield/Portion: 10(4 oz)

Ingredients

- 2 lb avocado pulp
- 1 Tbsp minced garlic
- ½ C chopped cilantro
- ¾ c salsa roja(see recipe)
- Kosher salt to taste
- 1 lime, juiced

Procedure

1. Place all ingredients into a bowl gently mash leaving some chunks.
2. Season with salt to taste.
3. Place into a storage container and cover very tightly.
4. Label, date, and store in the cooler until needed for service.

Cut Limes

Makes: 160 pcs

Recipe Yield/Portion:

Ingredients

- 10 fresh limes

Procedure

1. Start by washing the limes under cold water.
2. Cut lime in half lengthwise.
3. Cut lime halves into 4 equal wedges, lengthwise.
4. Cut those halves in half, leaving 16 lime triangle wedges per lime.
5. Place into a storage container, label, date and keep in cooler until needed.