

BIRRIA POT ROAST TOSTADO SANDWICH WITH CHILI LIME MAC & CHEESE

Elevate your menu with our Birria Pot Roast Tostado Sandwich with Chili Lime Mac & Cheese. This irresistible recipe combines the tender richness of slow-cooked birria pot roast and the satisfying crunch of a crispy tostado with the tanginess of chili lime-infused mac & cheese for a meal that's hearty and unforgettable.







Ingredients:

- 5 oz. Beef Pot Roast with Gravy #468194
- 5 oz. Cavatappi White Cheddar Macaroni & Cheese #891899
- 2 oz. Trade East Birria Seasoning
- 1 oz. Trade East Fiesta Chili Lime Seasoning
- 1 Brioche Bun
- 2 oz. Extra Melt Shredded Cheese
- 1 Tostado
- 4 oz. Birria Sauce (Reserve Gravy with additional 2 oz. Birria Seasoning)

Instructions:

1. Heat pot roast and mac & cheese until temperature reaches 165 degrees.
2. Once pot roast is hot, drain the product over a large metal bowl with a strainer on top (be sure to save the gravy).
3. Season 5 oz. of pot roast with the Birria seasoning.
4. Toast the bun.
5. Place the tostado on the bottom bun then load the seasoned pot roast on top, add the extra melt, and place the top bun on last.
6. With the mac & cheese hot, stir in the Fiesta Chili Lime Seasoning and place in a small serving bowl.
7. Mix 4 oz. of gravy with 2 oz. of Birria sauce and serve on the side for dipping.

Product	Description	Code #	Pack Size
 Sandridge® Beef Pot Roast with Gravy	Our Diced Choice Beef Tips & Gravy deliver tender, bite-sized beef simmered in a rich, savory gravy – ready in mere minutes! 	468194	4/5 lb.
 Brickman's® Cavatappi White Cheddar Macaroni & Cheese	Indulge your customers' cheesy cravings with this irresistible comfort food classic! Our Cavatappi White Cheddar Mac & Cheese features tender, spiral-shaped cavatappi pasta smothered in a velvety smooth white cheddar sauce. 	891899	3/5 lb.

LEGEND:  Dairy Free  Gluten Free  Kosher  Vegan  Vegetarian

