

BIRRIA POT ROAST BOWL

Base yield: 12 portions | Portion size: ~14 oz. | Scale by multiplying all quantities by desired batch factor



Tender pulled pot roast simmered in a bold birria sauce and sofrito base, served over Sandridge Cilantro Lime Rice and finished with shredded queso and a bright squeeze of lime.

Ingredients:

- 5 lbs. Sandridge Pot Roast #468194
- 4 lbs. Sandridge Cilantro Lime Rice #674412
- 32 oz. birria sauce, pre-made or purchased
- 8 oz. sofrito, pre-made or purchased
- 3 Tbsp. Trade East Birria Seasoning #492597
- 12 oz. shredded queso cheese
- 12 each lime wedges (garnish)

Assembly Instructions:

1. Build the braising liquid: In a large rondeau or brazier over medium heat, warm sofrito 2 - 3 minutes until fragrant. Add birria sauce and Trade East Birria Seasoning (#492597) and stir to combine. Bring to a gentle simmer. Taste and adjust seasoning incrementally, keeping in mind the pot roast carries its own seasoning from the sous vide process.
2. Add and pull the pot roast: Add Sandridge Pot Roast (#468194) to the braising liquid. Break the roast apart gently using tongs or a fork, pulling it into rough shreds directly in the pan. Fold the pulled beef into the sauce until fully coated. Simmer on low for 10 - 12 minutes, stirring occasionally, until the beef has absorbed the birria flavor and the sauce has tightened around the meat.
3. Heat the rice: Warm Sandridge Cilantro Lime Rice (#674412) per package instructions. Hold above 140°F until ready to plate.
4. Build the bowl: Spoon a base of cilantro lime rice (approximately 5 oz.) into each bowl. Top with a generous portion of pulled birria pot roast and sauce (approximately 7 oz.), ensuring each bowl receives an even distribution of beef and braising liquid.
5. Finish and garnish: Top each bowl with 1 oz. of shredded queso cheese. Serve immediately with a lime wedge on the side. The heat of the beef and rice will melt the cheese slightly without fully losing its texture.

Product	Description	Code #	Pack Size
 Sandridge® Cilantro Lime Rice	Elevate your menu with vibrant flavors! Our Cilantro Lime Rice features fluffy long-grain rice, the sun-kissed flavor of lime juice and the aromatic freshness of chopped cilantro.     	674412	4/4 lb.
 Sandridge® Beef Pot Roast with Gravy	Tender, select cuts of beef are seasoned to perfection, sous vide cooked, and covered in our rich flavorful gravy delivering homestyle flavor in minutes without time-consuming prep.	468194	4/5 lb.

LEGEND:  Dairy Free  Gluten Free  Kosher  Vegan  Vegetarian

