

CHICKEN BACON RANCH QUESADILLA

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|-----------------------|------------------|
| Servings: | 3.00 |
| Serving Size: | 1.00 Slice |
| Meal Type: | Lunch |
| Category: | Entree |
| HACCP Process: | Same Day Service |

CHICKEN BACON RANCH QUESADILLA

Nutrition Information

| | | | |
|----------------------|-----------|---------------------|-----------|
| Calories | 2500.00 | Protein | 169.17g |
| Fat | 175.00g | SaturatedFat | 91.67g |
| Trans Fat | 0.00g | Cholesterol | 589.17mg |
| Carbohydrates | 71.33g | Fiber | 6.00g |
| Sugar | 2.17g | Sodium | 5160.00mg |
| Iron | 3.42mg | Vitamin C | 0.00mg |
| Vitamin A | 5000.00IU | Calcium | 4373.33mg |

Ingredients

| Measurement | DistPart # | Description | Preparation Instructions |
|---------------------|------------|-------------------------------------|-------------------------------------|
| 1 Each | 838641 | TORTILLA WHL WHE 12 6-12CT LABANDER | |
| 3 Ounce | 313262 | CHIX DCD 1/2 60WHT CKD 2-5 GFS | |
| 3 Cup | 411841 | CHEESE CHED MLD SHRD FTNR 4-5 GFS | |
| 3 Cup | 421812 | CHEESE MOZZ 2 SHRD FTNR 4-5 PG | |
| 3 Slice | 314196 | BACON CKD MED SLCD 3-100CT GFS | |
| 3 Tablespoon | 864970 | DRESSING RNCH LT CUP 200-.75Z | READY_TO_EAT Easy single serving |
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| 3 Ounce | 313262 | CHIX DCD 1/2 60WHT CKD 2-5 GFS | |
| 1 1/2 Ounce | 411841 | CHEESE CHED MLD SHRD FTTHR 4-5 GFS | |
| 1 1/2 Ounce | 421812 | CHEESE MOZZ 2 SHRD FTTHR 4-5 PG | |
| 2 Slice | 314196 | BACON CKD MED SLCD 3-100CT GFS | |
| 1 Package | 864970 | DRESSING RNCH LT CUP 200-.75Z | |

Preparation Instructions

WASH HANDS.

1. Place 1 hot dog in each bun.

Convection oven: 350°F

Conventional oven: 400°F

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165°F, HELD FOR A MINIMUM OF 15 SECONDS.

2. Serve within 3 hours.

3. Serve with ketchup packet (optional).

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

Child Nutrition: 1 Each provides= 1.5 oz eq grains, 2 oz meat/meat alternate

Updated January 2016