

# CHICKEN BACON RANCH QUESADILLA

<b>Servings:</b>	3.00
<b>Serving Size:</b>	1.00 Slice
<b>Meal Type:</b>	Lunch
<b>Category:</b>	Entree
<b>HACCP Process:</b>	Same Day Service

CHICKEN BACON RANCH QUESADILLA

## Nutrition Information

<b>Calories</b>	583.33	<b>Protein</b>	38.83g
<b>Fat</b>	38.67g	<b>SaturatedFat</b>	19.17g
<b>Trans Fat</b>	0.00g	<b>Cholesterol</b>	129.17mg
<b>Carbohydrates</b>	21.33g	<b>Fiber</b>	2.00g
<b>Sugar</b>	0.83g	<b>Sodium</b>	1180.00mg
<b>Iron</b>	1.14mg	<b>Vitamin C</b>	0.00mg
<b>Vitamin A</b>	1000.00IU	<b>Calcium</b>	900.00mg

## 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	
1 1/2 Ounce	411841	CHEESE CHED MLD SHRD FTNR 4-5 GFS	
1 1/2 Ounce	421812	CHEESE MOZZ 2 SHRD FTNR 4-5 PG	
2 Slice	314196	BACON CKD MED SLCD 3-100CT GFS	
3 Package	864970	DRESSING RNCH LT CUP 200-.75Z	READY_TO_EAT Easy single serving

## 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