

# **Cookbook for CCYC**

**Created by HPS Menu Planner**

# Table of Contents

[Chicken Quesadilla](#)

# Chicken Quesadilla

<b>Servings:</b>	36.000	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-56146
<b>School:</b>	CCYC		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
TORTILLA FLOUR 10 12-12CT GRSZ	36 Each	READY_TO_EAT	713340
SPICE CHILI POWDER MILD	8 Teaspoon		331473
Cheddar Cheese shredded	36 Ounce		150250
CHEESE MOZZ SHRD	36 Ounce	READY_TO_EAT Preshredded. Use cold or melted.	645170
CHIX DCD 1/2 WHT/DARK CKD 2-5 TYSON	64 Ounce	UNSPECIFIED Not currently available	570533

## Preparation Instructions

1. Heat chicken in sauté pan until internal temp reaches 165°F.
2. Combine cheddar, mozzarella, and chili powder.
3. Place 6 tortillas on a lined sheet pan.
4. Top half of each with 1 oz cheese mixture.
5. Top the cheese with 2 oz chicken.
6. Top chicken with another 1 oz cheese mixture.
7. Fold tortilla in half.
8. Grill on flat top until lightly browned and crisp.