

# Buffalo Chicken Quesadilla



<b>Servings:</b>	50.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-33424
<b>School:</b>	FRANKLIN COMMUNITY HIGH SCHOOL		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX DCD 1/2 WHT/DARK CKD 2-5 TYSON	10 Pound	Heat chicken according to package instruction to a minimum of 165F for 15 seconds.	570533
SAUCE HOT REDHOT	1 Pint		557609
CHEESE MOZZ SHRD	9 1/2 Pound	READY_TO_EAT Preshredded. Use cold or melted.	645170
TORTILLA FLOUR ULTRGR 9IN	50 Each		523610
PAN COAT SPRAY BUTTERY	6 Fluid Ounce		555752

## Preparation Instructions

1. Heat chicken according to package instruction to a minimum of 165F for 15 seconds.
2. Pour hot sauce over chicken and toss to coat.
3. Line several sheet pans with parchment paper and spray parchment with a layer of buttery spray. Lay out a line of tortillas on the sprayed paper.
4. Scoop 3 oz of chicken onto one side of the tortilla and spread to cover one half.
5. Sprinkle 2 oz cheese on top of the chicken and fold tortilla in half.
6. Spray folded tortillas with buttery spray.
7. Place a second sheet pan on top of the tortillas and press down to flatten.
8. Bake in convection oven for 8-10 minutes until cheese is melted and tortillas are golden brown.

CCP: Hold at 135F or higher.

Serve with 1 oz ranch cup on the side.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	5.700
<b>Grain</b>	2.250
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

### Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 1.00 Serving

Amount Per Serving			
<b>Calories</b>	582.27		
<b>Fat</b>	28.07g		
<b>SaturatedFat</b>	15.24g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	104.27mg		
<b>Sodium</b>	1187.06mg		
<b>Carbohydrates</b>	34.11g		
<b>Fiber</b>	4.00g		
<b>Sugar</b>	5.04g		
<b>Protein</b>	45.48g		
<b>Vitamin A</b>	384.06IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	668.20mg	<b>Iron</b>	2.64mg

\*All reporting of TransFat is for information only, and is not used for evaluation purposes

### Nutrition - Per 100g

No 100g Conversion Available