# **Buffalo Chicken Quesadilla**



Servings:	50.00	Category:	Entree
Serving Size:	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-33424
School:	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				
Meat	5.700			
Grain	2.250			
Fruit	0.000			
GreenVeg	0.000			
RedVeg	0.000			
OtherVeg	0.000			
Legumes	0.000			
Starch	0.000			

#### **Nutrition Facts**

Servings Per Recipe: 50.00 Serving Size: 1.00 Serving

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

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

#### **Nutrition - Per 100g**

No 100g Conversion Available