

Beef Enchiladas



Servings:	44.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-11520
School:	Central Elementary School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUCE CHS QUESO BLANCO FZ	2 Pound	<ol style="list-style-type: none"> 1. Heat JTM Products in a steamer, kettle or boiling water. 2. Heat for approximately 45 minutes and check for an internal temp. of 165°F or higher (HACCP Critical Control Point - 145°F for 15 seconds) 3. Once the product has reached internal temperature, place on the serving line or in a holding cabinet. Hold hot (HACCP Critical Control Point - 145°F or higher) until ready to use.. 	722110
TACO FILLING BEEF REDC FAT 6-5 COMM	5 Pound	<ol style="list-style-type: none"> 1. Heat JTM Products in a steamer, kettle or boiling water. 2. Heat for approximately 45 minutes and check for an internal temp. of 165°F or higher (HACCP Critical Control Point - 145°F for 15 seconds) 3. Once the product has reached internal temperature, place on the serving line or in a holding cabinet. Hold hot (HACCP Critical Control Point - 145°F or higher) until ready to use.. 	722330
SAUCE ENCHILADA	2 Pound	Ready to serve	690580
CHEESE CHED MLD SHRD 4-5 LOL	1 Pound 4 Ounce (20 Ounce)	READY_TO_EAT Preshredded. Use cold or melted	150250
TORTILLA FLOUR ULTRGR 8IN	44 Each		882700

Preparation Instructions

Prep Time: 45 min.

- 1. Heat JTM Products in a steamer, kettle or boiling water.
- 2. Heat for approximately 45 minutes and check for an internal temp. of 165°F or higher (HACCP Critical Control Point - 145°F for 15 seconds)
- 3. Once the product has reached internal temperature, place on the serving line or in a holding cabinet. Hold hot (HACCP Critical Control Point - 145°F or higher) until ready to use..
- 4. Portion 34 oz. (4.25 cups) of poco sauce mixed with diced tomatoes in each hotel pan to coat bottom.
- 5. Portion 1.58 oz. (#20 scoop) of beef taco in the center of 8" tortillas.
- 6. Roll tortillas leaving ends open.
- 7. Portion 22 enchiladas in each hotel pan. (2x11)
- 8. Ladle 18 oz. of queso blanco over each pan of enchiladas evenly.
- 9. Sprinkle 10 oz. of shredded cheddar cheese over each pan.
- 10. Bake in a 350°F oven until cheese is melted.

Recipe yields 44 servings (one enchilada equals 6.14 oz. by weight per serving.)

*One serving provides 2.0 oz. M/MA + 1/8 cup R/O vegetable + 1.5 oz. Grain Equivalent

CCP: Heat to 165° F or higher for at least 15 seconds.

CCP: Hold for hot service at 135° F or higher.

Meal Components (SLE)

Amount Per Serving	
Meat	1.738
Grain	1.500
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 44.00

Serving Size: 1.00 Serving

Amount Per Serving			
Calories		362.27	
Fat		13.29g	
SaturatedFat		7.43g	
Trans Fat*		0.00g	
Cholesterol		36.86mg	
Sodium		1129.42mg	
Carbohydrates		45.10g	
Fiber		8.09g	
Sugar		6.06g	
Protein		16.14g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	195.27mg	Iron	3.14mg

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

Nutrition - Per 100g

No 100g Conversion Available	
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