# **Chicken & Cheese Quesadilla**



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	<b>HACCP Process:</b>	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-8658
School:	Central Elementary School		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
TORTILLA FLOUR 8IN	1 Each	Ready to Eat	713330
CHIX CKD SHRD WHT IQF	2 Ounce	BEST IF THAWED IN REFRIGERATOR. REMOVE DESIRED AMOUNT TO THAW FROM BULK CASE. PLACE IN SEALED CONTAINER IN REFRIGERATOR OVERNIGHT. OR MICROWAVE SMALL AMOUNTS 2-3 MINUTES. Basic Preparation READY TO USE. ONLY NEED TO THAW PRIOR TO SERVING. HOWEVER, FROZEN PRODUCT MAY BE ADDED TO RECIPE AND THEN 1) WARMED OR COOKED, OR 2) ALLOWED TO THAW OVERNIGHT IN REFRIGERATOR (EXAMPLE: WALDORF CHICKEN SALAD)	617760
CHEESE CHED SHRD	1/8 Cup	Ready to eat	199720

### **Preparation Instructions**

Cheese-

Ready to Eat

Tortilla Shell-

Ready To Eat

Chicken Fajita-

PLACE FROZEN CHICKEN FAJITA STRIPS IN A SINGLE LAYER ON SHEET PANS. HEAT TO AN INTERNAL TEMPERATURE OF 165 \*F FOR 15 SECONDS. TIMES AND TEMPERATURES ARE CRITICAL TO PRODUCT QUALITY. IN A DECK OVEN HEAT 25-30 MINUTES AT 350 \*F AND IN A CONVECTION OVEN HEAT 15-20 MINUTES AT 400 \*F.

or

Shredded Chicken - 2 oz.

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

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

Meal	Com	ponents (	(SLE)
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Meat	2.000
Grain	1.250
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

#### **Nutrition Facts**

Servings Per Recipe: 1.00 Serving Size: 1.00 Each

Amount Per Serving				
Calories	315.72			
Fat	13.09g			
SaturatedFat	7.81g			
Trans Fat*	0.00g			
Cholesterol	66.53mg			
Sodium	449.73mg			
Carbohydrates	21.00g			
Fiber	1.00g			
Sugar	1.00g			
Protein	27.24g			
Vitamin A 0.00IU	Vitamin C 0.00mg			
Calcium 34.33mg	Iron 1.24mg			

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

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

No 100g Conversion Available