

Chicken Enchiladas

Servings:	44.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-56216
School:	Central Elementary School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUCE CHS QUESO BLANCO FZ	32 Ounce	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
SAUCE ENCHILADA	32 Ounce	Ready to serve	690580
CHEESE CHED MLD SHRD 4-5 LOL	20 Ounce	READY_TO_EAT Preshredded. Use cold or melted	150250
TORTILLA FLOUR ULTRGR 8IN	44 Each		882700
CHIX CKD SHRD WHT IQF	5 Pound		617760

Preparation Instructions

Prep Time: 45 min.

1. WARMED OR COOKED, OR 2) ALLOWED TO THAW OVERNIGHT IN REFRIGERATOR
2. Portion 34 oz. (4.25 cups) of poco sauce mixed with diced tomatoes in each hotel pan to coat bottom.
3. Portion 1.58 oz. (#20 scoop) of chicken in the center of 8" tortillas.
4. 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

Amount Per Serving

Meat/Meat Alternate	2.000
Grain	1.500
Fruit	0.000
DarkGreen	0.000
Red/Orange	0.120
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starchy	0.000

Nutrition Facts

Servings Per Recipe: 44.00

Serving Size: 1.00 Serving

Amount Per Serving	
Calories	368.49
Fat	11.20g
Saturated Fat	6.46g
Trans Fat	0.00g
Cholesterol	49.48mg
Sodium	979.94mg
Carbohydrates	42.23g
Fiber	6.95g
Total Sugar	4.91g
Added Sugar	0.00g
Protein	25.16g
Vitamin A 0.00mcg	Vitamin C 0.00mg
Calcium 168.71mg	Iron 2.22mg

Nutrition - Per 100g

No 100g Conversion Available