

# Beef Enchiladas



<b>Servings:</b>	44.00	<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-11520
<b>School:</b>	Central Elementary School		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUCE CHS QUESO BLANCO FZ	32 Ounce	<ol style="list-style-type: none"> <li>1. Heat JTM Products in a steamer, kettle or boiling water.</li> <li>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)</li> <li>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..</li> </ol>	722110
TACO FILLING BEEF REDC FAT 6-5 COMM	5 Pound	<ol style="list-style-type: none"> <li>1. Heat JTM Products in a steamer, kettle or boiling water.</li> <li>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)</li> <li>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..</li> </ol>	722330
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

## 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

Amount Per Serving

Amount Per Serving	
<b>Meat/Meat Alternate</b>	2.000
<b>Grain</b>	1.000
<b>Fruit</b>	0.000
<b>DarkGreen</b>	0.000
<b>Red/Orange</b>	0.000
<b>OtherVeg</b>	0.000
<b>Beans, Peas, and Lentils</b>	0.000
<b>Starchy</b>	0.000

### Nutrition Facts

Servings Per Recipe: 44.00

Serving Size: 1.00 Serving

Amount Per Serving	
<b>Calories</b>	362.79
<b>Fat</b>	13.40g
<b>Saturated Fat</b>	7.43g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	36.86mg
<b>Sodium</b>	1129.59mg
<b>Carbohydrates</b>	45.10g
<b>Fiber</b>	8.09g
<b>Total Sugar</b>	6.06g
<b>Added Sugar</b>	0.00g
<b>Protein</b>	16.26g
<b>Vitamin A</b> 0.00mcg	<b>Vitamin C</b> 0.00mg
<b>Calcium</b> 192.40mg	<b>Iron</b> 2.57mg

### Nutrition - Per 100g

No 100g Conversion Available