

# Chicken Enchiladas

NO IMAGE

<b>Servings:</b>	144.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-56352

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
TORTILLA FLOUR 10 12-12CT GRSZ	144 Each		713340
diced chicken	10 Pound		110530
SEASONING TACO MIX	1 Package		159204
Shredded Cheddar Cheese	5 Pound		100003
SAUCE CHS QUESO BLANCO FZ	2 Package	BOIL KEEP FROZENPlace sealed bag in a steamer or in boiling water.Heat Approximately 45 minutes or until product reaches serving temperature.CAUTION: Open bag carefully to avoid being burned.	722110
TOMATO DCD W/CHILES	1 #5 CAN		635651

## Preparation Instructions

Steam chicken to 165- mix in taco seasoning- mix cheese in with chicken to help speed up assembly of enchiladas  
Take a wrap and roll the chicken and cheese mixture into it, leaving the end open. Divide into 4 pans, 36 each  
Pour warmed queso over pan- 1/2 a bag per pan  
Pour green chilies over queso- divide over 4 pans  
Put pans back in the oven for 15-20 minutes to Marry together for service

## Meal Components

Amount Per Serving

<b>Meat/Meat Alternate</b>	0.000
<b>Grain</b>	0.000
<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: 144.00

Serving Size: 1.00 Each

Amount Per Serving	
<b>Calories</b>	373.96
<b>Fat</b>	17.56g
<b>Saturated Fat</b>	8.94g
<b>Trans Fat</b>	0.01g
<b>Cholesterol</b>	55.00mg
<b>Sodium</b>	892.84mg
<b>Carbohydrates</b>	57.06g
<b>Fiber</b>	1.60g
<b>Total Sugar</b>	2.30g
<b>Added Sugar</b>	1.00g**
<b>Protein</b>	18.82g
<b>Vitamin A</b> 0.00mcg	<b>Vitamin C</b> 0.00mg
<b>Calcium</b> 176.67mg	<b>Iron</b> 2.26mg

\*\*One or more nutritional components are missing from at least one item on this recipe.

## Nutrition - Per 100g

No 100g Conversion Available