

# Cheese Enchiladas (scratch)



<b>Servings:</b>	80.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	2.00 Each	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-57826

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
Azteca 6 Inch Ultragrain Flour Tortillas, Refrigerated, 12 Ct Bag, 30/Box	160 Piece	READY_TO_EAT THIS IS A REFRIGERATED PRODUCT THAT CAN BE USED DIRECTLY FROM THE BAG.	882690
Cheese, Cheddar Reduced fat, Shredded	6 Pound	COMMODITY CHEESE	100012
Shredded Mozzarella Cheese, Part Skim	6 Pound	COMMODITY CHEESE	100021
PAN COAT SPRAY	1 Ounce		112828
OIL BLND CNOLA/XVRGN 90/10	4 Cup		732900
FLOUR H&R GOLD MEDAL 14317	2 1/4 Pound	BAKE Refer to your desired recipe or formula for preparation instructions. UNPREPARED Use as an ingredient in your desired recipe or formula. Raw flour is not ready-to-eat and must be thoroughly cooked before eating. To prevent illness from naturally occurring bacteria in wheat flour, do not eat or play with raw dough or batter; wash hands and surfaces after handling.	426253
SPICE CHILI POWDER MILD	4 Ounce		331473

Description	Measurement	Prep Instructions	DistPart #
SALT IODIZED	1/4 Cup	Taste sauce and adjust salt accordingly.	125557
SEASONING ITAL HRB	2 Teaspoon		428574
SPICE CUMIN GRND	2 Tablespoon		273945
Water	3 Gallon	READY_TO_DRINK	Water

## Preparation Instructions

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### Instructions

#### For the Sauce

1. Heat oil over low heat.
2. Add flour and seasonings to the oil and blend well.
3. Gradually stir in water, using a wire whisk.
4. Cook on medium heat, stirring constantly until the mixture thickens (about 1 hr.). Remove from heat.

CCP: If not used immediately, transfer to 2" pans and chill to an internal temp of 41° within 4 hrs.

#### For Assembly

1. Mix American cheese and Mozzarella cheeses together.
2. Steam the corn tortillas to soften.
3. Lightly spray a 2" full size steam table pans.
4. Place 1 oz cheese in each tortilla and roll tightly.
5. Place enchiladas seam side down on the pan. Place 36 enchiladas in each pan, 3 rows of 12.

CCP: (If enchiladas are rolled the day before service, they must be covered and chilled to an internal temp of 41° within 4 hours).

6. Pour 2 ¼ quarts of hot enchilada sauce evenly over each pan of rolled enchiladas. Cover the outside edges to prevent drying out.
7. Top enchiladas with a light sprinkle of cheese.
8. Bake approx. 15 minutes in a convection oven set at 350 °, or until cheese inside enchiladas is melted. The minimum internal temp must be 135°.

CCP- Hold at 135° – 160°

## Meal Components

Amount Per Serving

<b>Meat/Meat Alternate</b>	2.400
<b>Grain</b>	2.000
<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: 80.00

Serving Size: 2.00 Each

<b>Amount Per Serving</b>			
<b>Calories</b>	526.79		
<b>Fat</b>	33.01g		
<b>Saturated Fat</b>	15.60g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	54.00mg		
<b>Sodium</b>	984.06mg		
<b>Carbohydrates</b>	41.76g		
<b>Fiber</b>	4.43g		
<b>Total Sugar</b>	3.20g		
<b>Added Sugar</b>	0.00g**		
<b>Protein</b>	20.88g		
<b>Vitamin A</b>	4.00mcg	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	48.00mg	<b>Iron</b>	2.67mg

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

## Nutrition - Per 100g

<b>Calories</b>	637.99		
<b>Fat</b>	39.98g		
<b>Saturated Fat</b>	18.89g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	65.40mg		
<b>Sodium</b>	1191.78mg		
<b>Carbohydrates</b>	50.57g		
<b>Fiber</b>	5.36g		
<b>Total Sugar</b>	3.88g		
<b>Added Sugar</b>	0.00g**		
<b>Protein</b>	25.28g		
<b>Vitamin A</b>	4.84mcg	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	58.13mg	<b>Iron</b>	3.24mg

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