

Chicken Enchiladas

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|----------------------|--------------------|-----------------------|------------------|
| Servings: | 44.00 | Category: | Entree |
| Serving Size: | 1.00 enchilada | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-31284 |
| School: | Hobart High School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--|--------------|-------------------|------------|
| Chicken, Fajita Strips, Cooked, Frozen | 6 3/16 Pound | | 100117 |
| SAUCE ENCHILADA MILD | 4 Cup | | 598461 |
| TOMATO DCD PETITE | 4 1/2 Cup | N/A | 498871 |
| SAUCE CHS QUESO BLANCO FZ | 32 Ounce | Weight | 722110 |
| Cheese, Cheddar, Yellow, Reduced Fat, Shredded | 20 Ounce | Weight | 100012 |
| TORTILLA WHLWHE 10" | 44 Each | N/A | 456330 |

Preparation Instructions

1. Preheat Oven to 400°F or Convection Oven and 350°F for a Deck Oven.

Place frozen chicken fajita strips in a single layer on sheet pans. Cook for about 20 mins. Heat to an internal temperature of 165°F for 15 seconds.

2. Mix enchilada sauce and diced tomatoes together. Portion 4.25 cups of enchilada sauce with diced tomatoes mixture in each hotel pan to coat bottom.

3. Portion 2.25 ounce weight of chicken in the center of each 8" tortillas.

4. Roll tortillas leaving ends open and portion 22 enchiladas in each hotel pan.

5. Ladle 16 ounce weight of Queso Blanco over each pan of enchiladas evenly.

6. Sprinkle 10 ounce weight (2 1/2 cups) of shredded cheddar cheese over each pan.

7. Bake at 350° oven until cheese is melted.

Recipe yields 44 servings.

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Meal Components

Amount Per Serving

| | |
|---------------------------------|-------|
| Meat/Meat Alternate | 2.000 |
| Grain | 2.500 |
| Fruit | 0.000 |
| DarkGreen | 0.000 |
| Red/Orange | 0.000 |
| OtherVeg | 0.000 |
| Beans, Peas, and Lentils | 0.000 |
| Starchy | 0.000 |

Nutrition Facts

Servings Per Recipe: 44.00

Serving Size: 1.00 enchilada

| Amount Per Serving | |
|------------------------------|-------------------------|
| Calories | 388.28 |
| Fat | 14.87g |
| Saturated Fat | 6.68g |
| Trans Fat | 0.00g |
| Cholesterol | 68.63mg |
| Sodium | 1161.28mg |
| Carbohydrates | 38.62g |
| Fiber | 4.24g |
| Total Sugar | 3.66g |
| Added Sugar | 0.73g |
| Protein | 23.74g |
| Vitamin A 0.00mcg RAE | Vitamin C 0.00mg |
| Calcium 77.36mg | Iron 50.00mg |

Nutrition - Per 100g

| | |
|------------------------------|-------------------------|
| Calories | 85.61 |
| Fat | 3.28g |
| Saturated Fat | 1.47g |
| Trans Fat | 0.00g |
| Cholesterol | 15.13mg |
| Sodium | 256.05mg |
| Carbohydrates | 8.52g |
| Fiber | 0.94g |
| Total Sugar | 0.81g |
| Added Sugar | 0.16g |
| Protein | 5.23g |
| Vitamin A 0.00mcg RAE | Vitamin C 0.00mg |
| Calcium 17.06mg | Iron 11.02mg |