

Escondido Union School District

Recipe: 000164 Brkfst, Chilaquile
 Recipe Source: EUSD 8/2019
 Recipe Group: ENTREE BREAKFAST

Recipe HACCP Process: #2 Same Day Service

Alternate Recipe Name: Chilaquile

Number of Portions: 1
 Size of Portion: 8 oz. svg.

903284 Chips, Corn Tortilla, No Salt, Bag/1290... 903377 Salsa, Ranchera, Case/4 each/1 gal..... 902691 Salsa, Embasa, 6/#10/cs, Stk#2806..... 990037 Eggs, Liquid, Case/6-5# Each/1355..... 903423 Cheese, Queso Fresco, Case/2 Each.....	2 OZ 1 1/3 OZ 1 1/3 OZ 2 1/2 OZ 1 OZ	<p>ORDERING INSTRUCTIONS:</p> <ol style="list-style-type: none"> 1. Order Tortilla Chips from Production NOTE: 1bag = 1lb. You will need 1lb per 1/200 hotel pan (1 batch). 2. Order #2808 Salsa Ranchera from Nutrition Services Warehouse. NOTE: 1cs = 4gal. You will need 2.50cups per batch. 3. Order #2806 Salsa Embassa from Nutrition Services Warehouse. NOTE: 1cs= 6 cans. You will need 2.50cups per batch. 4. Order #1355 Liquid Eggs frzn from Nutrition Services Warehouse. NOTE: 1cs = 6/5#. You will need 5cups (2.50lb) per batch. 5. Order #171 Queso Fresca from Nutrition Services Warehouse. NOTE: 1cs = 6/5# bags. You will need 1lb per batch.
		<p>RECEIVING INSTRUCTIONS:</p> <ol style="list-style-type: none"> 1. Store the frozen Liquid Eggs and cheese in the freezer. Place the desired amount of liquid eggs in the refrigerator 1 week prior serving. 2. Store Chips, Salsa Embassa and Salsa Ranchera in a dry storage room.
		<p>PREPARING INSTRUCTIONS:</p> <ol style="list-style-type: none"> 1. Place a pan saver in a 200 hotel pan. 2. Spray pan saver with oil spray lightly. 3. Add 1lb of chips to the bottom of the pan, spread evenly. 4. In a bowl, mix 5 cups Liquid Eggs (.50 carton/ 2.50lb) + 2.50 cups of Salsa Embassa + 2.50 cups of Salsa Ranchera. 5. Pour the liquid mixture onto the Tortilla Chips.

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

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		<p>COOKING INSTRUCTIONS:</p> <ol style="list-style-type: none"> 1. Place the Chilaquile in a 325° oven covered with foil. 2. Cook for 40 minutes approx. or until internal temp reaches 155°. 3. Rotate the pan during cooking process. 4. When product has reached its temperature, sprinkle 1lb of cheese evenly onto the Chilaquiles. 5. Place the Chilaquile back in a 375° oven uncovered for 5 more minutes or until the cheese melts.
		<p>HOLDING INSTRUCTIONS:</p> <ol style="list-style-type: none"> 1. When product has reached its temperature, place the pan into a 135° hot holding cart until ready for service. 2. DO NOT exceed 1hour hot holding time prior to serving.
		<p>SERVING INSTRUCTIONS:</p> <ol style="list-style-type: none"> 1. ELEMENTARY SITES: cut 12/10oz squares of Chilaquile. Serve on a 4 Compartment Tray. 2. Offer to students. 1. MIDDLE SCHOOLS: cut 12/10oz squares of Chilaquile. Place the Chilaquile in a foil tray. 2. Offer to students.
		<p>COOLING INSTRUCTIONS:</p> <p>N/A Same day serving.</p>
		<p>DONATION INSTRUCTIONS:</p> <p>None</p>

*Nutrients are based upon 1 Portion Size (8 oz. svg.)

Calories	487 kcal	Cholesterol	322.67 mg	Sugars	1.23 g	Calcium	386.92 mg	48.73%	Calories from Total Fat
Total Fat	26.37 g	Sodium	723.08 mg	Protein	18.55 g	Iron	3.05 mg	13.19%	Calories from Saturated Fat
Saturated Fat	7.14 g	Carbohydrates	42.31 g	Vitamin A	985.86 IU	Water ¹	*0.00* g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	4.05 g	Vitamin C	7.37 mg	Ash ¹	*0.00* g	34.74%	Calories from Carbohydrates
								15.24%	Calories from Protein

N/A - denotes a nutrient that is either missing or incomplete for an individual ingredient
 * - denotes combined nutrient totals with either missing or incomplete nutrient data
¹ - denotes optional nutrient values
² - Trans Fat value is provided for informational purposes only, not for monitoring purposes.

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Miscellaneous		Attributes	Allergens Present	Allergens Absent	Allergens Unidentified
Meat/Alt.....	3 oz		Y - Egg	N - Milk	
Grain.....	2 oz			N - Peanut	
Fruit.....	cup			N - Tree Nut	
Vegetable.....	cup			N - Fish	
Milk.....	cup			N - Shellfish	
Moisture & Fat Change				N - Soy	
Moisture Change.	0%			N - Wheat	
Fat Change.....	0%				
Type of Fat.....					

Production Specification

I/R	Ing #	Ingredient or Sub-Recipe	Measure	Measure	Round
I	903284	Chips, Corn Tortilla, No Salt, Bag/1290			
I	903377	Salsa, Ranchera, Case/4 each/1 gal.			
I	902691	Salsa, Embasa, 6/#10/cs, Stk#2806			
I	990037	Eggs, Liquid, Case/6-5# Each/1355			
I	903423	Cheese, Queso Fresco, Case/2 Each			

Notes

Production Notes:

Serving Notes:

Purchasing Guide:
Sunny Fresh #40827 - 20#/cs.

Miscellaneous Notes:

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