Inventory Category: All

Item Type: Recipe

Item Status: Active

Data Source: District

Range: Item ID

Item ID: from R40029C to R40029C

Sort: Default Sort

Process: Menu Planning, Production

Item ID: R40029C	**Description:** HUEVOS RANCHEROS	**Fat Item:**
Yield: 100 - SERVING		**Fat Change:** 0% **Moisture Change:** 0%
Recipe Card #: R40029C		

Item ID	Description	Quantity
40029	EGGS, SCRAMBLED, PRE-COOKED	12 1/2 - Pound
44110	CHEESE, AMERICAN, RF, SHREDDED, NOI (4/5LB)	3 1/8 - Pound
45665	TOMATOES, LARGE	3 1/8 - Pound
95050	BEEF CHILI FOR HOT DOGS	10 - Pound

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Step Ingredients	Instructions
	1. TCS – Same Day Service CCP: No bare hand contact of any exposed cooked or ready-to-eat food.
	2. Receive frozen product at 0°F or below in dry, uncrushed, unopened cases. Date frozen product cases with month/day/year when received. Store in freezer at 0°F or below on clean shelving that is at least 6" off the floor. Rotate stock using FIFO. Receive fresh produce and cheese in dry, uncrushed, unopened cases. Date the cases with month/day/year when received. Store in cooler at 41°F or below on clean shelving that is at least 6" off the floor. Rotate stock using FIFO. Date sensitive items.
	3. Day before serving: Place unopened bags of chili and unopened bags of eggs in perforated pans or on sheet pans to thaw in cooler overnight. Place pans on bottom shelf of cooler.
	4. Day of serving: Wash tomatoes thoroughly using cool tap water and drain in colander. Any stickers on produce MUST be removed before service. On clean and sanitized cutting board, use a chef's knife to dice tomatoes. Hold for cold service at 41°F or below until ready to assemble.
	5. Place unopened bag of chili in perforated hotel pan and heat in steamer until internal temperature reaches 155°F or above. (Equipment temperatures and cook times may vary depending on particular equipment.)
	6. CCP: Heat to 155°F or higher for 15 seconds.
	7. CCP: Hold for hot storage at 135°F or higher until ready to assemble.
	8. Pre-heat oven to 350°.
	9. Spray the bottom and sides of a 4" full size hotel pan. Empty contents of bags into pan. Cover tightly with foil and bake for 15-20 minutes or until internal temperature reaches 155°F or above. (Equipment temperatures and cook times may vary depending on particular equipment.)
	10. CCP: Heat to 155°F or higher for 15 seconds.
	11. Fluff eggs lightly with a spoon or spatula. Using a #16 scoop, portion 1 scoop into each 5 oz black plastic container. Top with 1 ounce of heated chili, .5 ounce of shredded cheese and .5 ounce of diced tomatoes. Cover with a lid. Hold and serve at 135°F or above.
	12. CCP: Hold for hot service at 135°F or higher.
	13. Discard any assembled servings and leftover eggs – they are not a quality product when reheated.
	14. Per SERVING Contributions: Meat=2
	15. This product contains the following allergens: Cinnamon Corn Egg Garlic Milk Seed Soy Wheat

Serving	Calories	Sodium (mg)	Saturated Fat		Trans Fat ** (grams)	Total Fat		Protein		Carbohydrates		Total Sugars (grams)	Calcium (mg)	Iron (mg)	Vit. C (mg)	Vit. A (IU)	Chol. (mg)	Fiber (grams)	Ash (grams)	Water (grams)
			grams	% Cal		grams	% Cal	grams	% Cal	grams	% Cal									
100 Gm	140.776	452.492	2.879	18.4	0.0	8.228	52.6	10.614	30.2	4.632	13.2	2.534	119.056	1.219	5.901	641.529	187.912	0.928	0.0	0.0
SERVING	183.585	590.095	3.755	18.4	0.0	10.73	52.6	13.842	30.2	6.04	13.2	3.304	155.26	1.589	7.695	836.618	245.057	1.211	0.0	0.0

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* Nutrient information is missing for at least one ingredient. If all ingredients are missing the nutrient value, "Missing" will be displayed.
** The Trans Fat value is provided for informational purposes only and is not used for monitoring purposes.