



RECIPE NAME: Cheesy Chicken Quesadilla

File No:

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| Grade Group: K-8, 9-12 |
| Number of Portions: 50 |
| Portion Size: 1 quesadilla |
| Serving Utensil: |
| Servings per Pan: |

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| HACCP Process: |
| <input type="checkbox"/> #1 No Cook |
| <input type="checkbox"/> #2 Cook & Serve Same Day |
| <input type="checkbox"/> #3 Includes Cooling Step |

Recipe Adapted From:
Healthy School Recipes



| Ingredients | Weight | Measure | Procedure |
|---|--|---------|--|
| Chicken Fajita Strips (Tyson Foods WI Pro C511) Cheddar Cheese, Shredded, Reduced Fat (USDA 100012) Tortilla, Whole Grain, 9" (at least 56 grams) | 4 lb 6 oz 3 lb 2 oz 50 Tortillas | | <ol style="list-style-type: none"> 1. Cook fajita strips per package instructions. Internal temperature should reach 165°F. 2. Chop fajita strips into ¼ inch pieces. 3. Place ⅓ cup of cheese and 1.4 oz of chicken on each tortilla. Spread to cover ½ of the circle. Fold in half. 4. Place on a sheet pan that is lined with sheet pan liner. Spray with pan release. Top with another sheet pan liner and another empty sheet pan (right side up) to weight the quesadillas down as they heat. 5. Batch cook to serving line. Heat in convection oven at 350°F for 10 minutes or until cheese is melted. 6. Keep covered until served. <p>CCP: Hot hold at 135°F or higher for service.</p> |

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|-----------------------------|-------------------|
| Total Yield: 50 quesadillas | Number of Pans: |
| Weight: | Measure (volume): |
| | Pan Size: |

Meal Component Contribution/Nutrition Analysis Based on Portion Size

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|---|------------------------|-----|-----|---|---|--|
| Specify the grade group in the columns: | Grade Group: K-8, 9-12 | | | | | Equipment (if not specified in procedures above): DG=Dark Green B/P=Beans/Peas(Legumes) R/O=Red/Orange S=Starchy O=Other |
| Meat/Meat Alternate | 2.0 oz eq. | | | | | |
| Vegetable Subgroups | DG | B/P | R/O | S | O | |
| Fruits | | | | | | |
| Grains | 2.0 oz eq. | | | | | |
| Calories: | 321 | | | | | |
| Saturated Fat (g): | 6.55 g | | | | | |
| Sodium (mg): | 577.49 mg | | | | | |