

Enchilada Stack

A HEALTHY, DELICIOUS, PLANT-BASED RECIPE FOR K12 AND CHILDCARE PROGRAMS

Process #2- Same Day Service

YIELD:

50 Servings

100 Servings

Skill Level: Advanced

Ingredients	Measure	Measure
Tortilla, 10 inch, whole grain rich	100 each	50 each
Refried beans, prepared	1 ¾ gallons (28 cups total)	¾ gallon + 1 pint (14 cups total)
Pinto beans, canned, drained, rinsed	3 -#10 can (25 total)	1 ½ -#10 can (12 ½ cups total)
Salsa	1 -#10 can	½ -#10 can
Taco seasoning, reduced sodium	1 ½ cups	¾ cup
Chili powder	¼ cup	2 Tbsp.
Garlic powder	¼ cup	2 Tbsp.

HACCP- Standard Operating Procedure- Use handwashing procedures before starting recipe.

Preparation

1. Combine refried beans, pinto beans, salsa, taco seasoning, chili powder and garlic powder in a large bowl or pan and mix.
2. Spray appropriate amounts of full and half steamtable pan with cooking spray. For 50 servings, use two full pans and one half pans. For 100 servings, use five full pans.
3. Line each full pan with 5 tortillas making one layer across the bottom of the pan. Line each half pan with 2 ½ tortillas across the bottom.
4. Spread 3 cups bean mixture on top of tortillas.
5. Continue layering with tortillas and bean mixture three more times or until 20 tortillas and all of the beans mixture has been use (a total of four layers).
6. Cover with foil and bake at 325°F for 30 minutes or until internal temperature reaches 150°F for 15 seconds.
7. Cut each full pan 4x5 into 20 pieces.

HACCP Critical Control Point: Hold at internal temperature of 135°F or above.

HACCP Critical Control Point: Reheat leftover produce to 165°F or higher; reheat product only once.

Serving Information

Use spatula to serve one piece. Each piece provides 2 meat/meat alternates and 1 ounce equivalent grains.

Nutrition Information per serving *From USDA Nutrient Database

Calories: 301 Total Fat: 5g Saturated Fat: 1.5g Monounsaturated Fat: 2.4g Polyunsaturated Fat: 0.5g Trans Fat: 0g Cholesterol: 0mg Carbohydrate: 51g Fiber: 12g Total Sugar: 3.7g Protein: 13.5g Sodium: 751mg Vitamin A: 21µg Vitamin C: 6mg Calcium: 128mg Iron: 3.5mg Folate: 46µg

