

PEPPER JACK CHICKEN QUESADILLA -USDA FOODS

MEAL COMPONENT CONTRIBUTION:

3 oz. eq. meat/meat alternate, 1¼ oz. eq. whole grains, 1/8 cup red/orange vegetable

NUMBER OF PORTIONS: 96 **SIZE OF PORTION:** 1 quesadilla

RECIPE HACCP PROCESS: #2 - Same day service



MEAT/MEAT ALTERNATE : WHOLE GRAINS : VEGETABLES
(RED/ORANGE)

INGREDIENT	MEASURE (FOR 96 SERVINGS)
Chicken, Diced, Cooked, Frozen, USDA Foods, #100101	12 pounds
Pepper and Onion Blend, Frozen, USDA Foods, #110724	2 quarts + 2 cups
Peppers, Jalapeño, Sliced, #2810	2 cups
Pan Release Spray, Vegetable Oil, #2514	40 second spray
Salt, Table, #2723	1 tablespoon
Pepper, Black, Ground, #2718	2 tablespoons
Garlic Powder, #2709	2 tablespoons
Spice Blend MS, Southwest, No Salt, #2735	1/4 cup
Cheese, Pepper Jack, Shredded, USDA	3 pounds
Cheese, Cheddar, Low Fat, Shredded, USDA, #B027	3 pounds
Pan Release Spray, Vegetable Oil, #2514	40 second spray
Tortilla, Soft Flour, 8" , #1222	96 tortillas
Pan Release Spray, Vegetable Oil, #2514	40 second spray
Salsa, #10 Can, USDA Foods #100330	3 quarts

DIRECTIONS

1. If the chicken or green peppers and onions blend are frozen, thaw them in the refrigerator. Drain the green peppers and onions thoroughly on the day of assembly.
CCP: Hold under refrigeration (41 degrees F or lower).
2. Dice the jalapeño peppers.
3. Spray the braising pan, steam jacketed kettle, or stockpot with food release spray. Add the jalapeño peppers, pepper, and onion blend and sauté until soft, about 5 minutes.
4. Drain the chicken thoroughly. Then add the chicken, salt, pepper, garlic powder, and spice blend to the jalapeño/onion pepper mixture and heat until the desired temperature is reached.
CCP: Heat to 165 F or higher for at least 15 seconds.
5. Mix the two kinds of cheese together. Cover and refrigerate the cheese until ready for assembly.
CCP: Hold under refrigeration (41 degrees F or lower) until ready for assembly.

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DIRECTIONS

6. To assemble the quesadillas:

- Spray an 18" x 24" sheet pan with pan release spray.
- Place the tortillas on the sheet pans, 6 tortillas fit on each sheet pan.
- Use a #6 scoop to portion the meat mixture on each tortilla.
- Sprinkle #16 scoop of cheese over the meat mixture.
- Place another tortilla on top of the meat and cheese. Cut each quesadilla in half.

Alternate instructions: use a #12 scoop to portion the meat mixture on each tortilla. Sprinkle 1 ounce of cheese over the meat mixture. Then fold each tortilla in half. Place the folded quesadillas on a sheet pan sprayed with food release spray to bake. Tortillas should be completely thawed to fold in half.

7. To aid in browning, spray the tops of tortillas with cooking spray.

8. Bake the quesadillas at 350 degrees F for 10 minutes or until the cheese melts.

CCP: Heat to 165 degrees F or higher for 15 seconds at the completion of the cooking process. If manufacturer instructions on the package or case have a higher temperature, follow those recommendations.

9. Portion 1 ounce of salsa into containers.

10. Portion 1-half of a quesadilla with salsa per serving. Each portion provides 3 oz. eq. of meat/meat alternate, 1¼ oz. eq. whole grains, and 1/8 cup red/orange vegetable.

CCP: Hold and maintain the product at a minimum temperature of 135 degrees F or higher. Check temperature every 30 minutes. Unassembled leftovers should be covered, labeled, and dated. Quick chill within 2 hours to 70 degrees F or lower and from 70 to 41 degrees F or lower within an additional 4 hours. Leftover assembled sandwiches do not have good quality when reheated. For best quality, assembled sandwiches should be discarded.

PRODUCTION NOTES

Use USDA Foods products when available.

Refer to USDA FNS Food Buying Guide for School Meal Programs for quantities to purchase if recipe is altered.

If changes are made in ingredients, check crediting information and re-calculate the nutrition analysis.

"Culinary Techniques for Healthy School Meals" provides seasoning and serving ideas for poultry.

NUTRIENTS PER SERVING

Calories	289	Dietary Fiber	2.99 g	Sodium	519.00 mg	Sat. Fat	6.01 g
Carbohydrates	22.69 g	Protein	22.20 g	Total Fat	12.55 g	Trans Fat	0.00 g

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ILLUSTRATED STEPS FOR PREPARATION OF PEPPER JACK CHICKEN QUESADILLA - USDA FOODS

1.



1 ounce of cheese over meat mixture

2.



Sheetpan of quesadillas prepared using the alternate instructions

3.



1 serving of Pepper Jack Chicken Quesadilla (prepared using the traditional directions)

4.



1 serving of Pepper Jack Chicken Quesadilla (prepared using the traditional directions)