

Ingredients	10 Servings	20 Servings	40 Servings
Cheese, Cheddar, Shredded	1¼ lbs	2½ lbs	5 lbs
Onion, Yellow Fresh, diced	2/3 cup	1¼ cups	2½ cups
Tortilla, Flour, shelf stable, 6"-6.25"	20 each	40 each	80 each
Sauce, Enchilada	2½ cups	1 qt 1 cup	2 qt 2 cups

Pan Size: 12 x 20 x 4" Steam Table Pan

Oven Temperature: 350°F

Description: scratch/6" flour tortilla

Variations:

CCP Thawing:

Recipe Number: 99275

Allergies: Dairy, Gluten, Milk, Onion, Soy, Tomatoes, Wheat

IDDSI:

Preheat oven to 350* F.--Convection oven to 300* F.
 CCP--Wash & sanitize hands & prep area. Wear gloves & discard per Facility HACCP guidelines.
 CCP--Thoroughly wash, rinse, drain, & trim vegetables. Sanitize sink & use different sanitized cutting boards between prepping meats & vegetables.
 1. In a bowl, mix the shredded cheddar cheese and onion together. Fill tortilla with approximately 1 oz cheese and onion mixture. Place seam side down in baking pan.
 2. Cover with enchilada sauce. Bake uncovered at 350°F until bubbly, about 20 minutes.
 CCP--Final Cooking Temperature must reach >155 * F. for 15 seconds.
 CCP: Maintain 135°F or above.
 CCP—Cool—Product must reach 70°F or less within 2 hours and 41°F or below within 4 hours. Total cooling time should not exceed 6 hours. Separate into shallow pans as needed for proper cooling. Cover, label & date.
 CCP--Reheat (one time only) to >165 * F. for at least 15 seconds within 2 hrs.