



Recipe Production

Recipe Number: MV032

Recipe Name: ENCHILADA CHEESE 9-12

Hot: Yes

Recipe Source: Boulder Valley School District

HACCP Process Category:

Complex

Serving Description: 2 ENCHILADAS

Projected Yield		Actual Yield		Leftovers	Disposition
Quantity	Serving Size	Quantity	Serving Size		
100	2 ENCHILADAS				

Labor				
Employee Name	Start Time	Stop Time	Total Time	Rate

Stock Number	Description	Amount 1	Measure 1	Amount 2	Measure 2	Location
3543	TORTILLA 6" WG 12/12 CT	200	TORT 6"			(Unassigned)
2586	POTATO SWEET YAM 40 LB	39	Pound	9 1/3	Ounce	(Unassigned)
2539	PEPPERS POBLANO 10 LB	19	Pound	4 1/4	Ounce	(Unassigned)
1516	CHEESE CHED SHRED 20 LB	16	Pound	10 2/3	Ounce	(Unassigned)
1011	SALT KOSHER 12/3 LB	2	TBSP	1	TSP	(Unassigned)
2500	BEANS BLACK 6/10	14	Pound	9 1/3	Ounce	(Unassigned)
SD061	SAUCE ENCHILADA	20	Pound	13 1/3	Ounce	(Unassigned)

Cooking Instructions

Cooking Temperature: 0 **Cooking Times:** **Hours:** 0 **Minutes:** 0

Pre-Preparation Instructions

#10 can Black Beans, Drained Yield = 56%
 Sweet Potatoes Yield = 80%
 Poblano Peppers Yield = ~80%
 Dice sweet potatoes and steam.
 Roast, peel, de - seed and chop poblanos.

Preparation Instructions

Mix all ingredients together and scoop 2 oz weight into each tortilla.
 Place 16 oz sauce in bottom of hotel pan.
 Roll tortillas around filling and place 24 (3 rows of 8) into each pan.
 Top with 24 oz of sauce.
 Cover with parchment and foil.
 Send cheese on the side.

Serving Instructions

Cook at 350 degrees for 20 minutes.
 Uncover and top with cheese, cook another 10 - 15 minutes more or until cheese is melted.



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Printed: 09/19/2019 4:48 AM

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Nutrient	Unit	Recipe Nutrient Value	Nutrient Value per 100 Grams	Nutrient Value per Serving	% of Calories	Missing Value
Food Energy	kcal	70,356.8189	147.2939	703.5682		
Saturated Fat	g	1,607.1921	3.3647	16.0719	20.56	
Sodium	mg	138,076.0315	289.0659	1,380.7603		
Total Trans	g	0.0000	0.0000	0.0000		*
Total Fat	g	3,007.3651	6.2960	30.0737	38.47	
Cholesterol	mg	7,937.9917	16.6184	79.3799		
Carbohydrate	g	8,361.3920	17.5048	83.6139	47.54	
Total Dietary Fiber	g	1,077.8939	2.2566	10.7789		
Protein	g	3,050.1637	6.3856	30.5016	17.34	
Vitamin A (RE)	RE	317,169.3033	664.0025	3,171.6930		
Vitamin A (IU)	IU	2,166,775.2078	4,536.2024	21,667.7521		
Vitamin C	mg	2,532.9981	5.3029	25.3300		
Calcium	mg	69,036.6544	144.5301	690.3665		
Iron	mg	456.6457	0.9560	4.5665		
Moisture	g	21,531.2246	45.0762	215.3122		*
Ash	g	611.0740	1.2793	6.1107		*

Stock Number	Description	Units per		Cases	Broken Units	Broken Unit Description	Actual Used
		Case	Location				
3543	TORTILLA 6" WG 12/12 CT	1.00	(Unassigned)	200	0.00	TORTILLA	/
2586	POTATO SWEET YAM 40 LB	1.00	(Unassigned)	39	0.58	LB	/
2539	PEPPERS POBLANO 10 LB	1.00	(Unassigned)	19	0.27	LB	/
1516	CHEESE CHED SHRED 20 LB	1.00	(Unassigned)	16	0.67	LB	/
1011	SALT KOSHER 12/3 LB	1.00	(Unassigned)	0	0.02	BOX (3 LB)	/
2500	BEANS BLACK 6/10	1.00	(Unassigned)	2	0.10	CAN (111 OZ)	/
SD061	SAUCE ENCHILADA	1.00	(Unassigned)	305	0.97	1 OZ	/

REPORT CRITERIA:

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