

STANDARDIZED RECIPE

Recipe Name: Enchilada Pie			
Ingredients	For 50 Servings		Directions
	Weight	Measure	
Mushroom, Piece & stem canned (Sysco)		½ 10# can	1. Drain Mushrooms and finely dice. 2. Combine taco meat, mushrooms & enchilada sauce. 3. Lightly spray 2" pans with pan spray (2 pans).
Turkey taco meat	4¾ lbs.		
Sauce, enchilada authentic		4 qt.	
Tortilla chips, WG bulk	2½ lbs.		FOR EACH PAN: 4. Spread 2 c. of meat mixture in bottom of pan. 5. Top with 4 c. of crushed tortilla chips.(Broken taco shells and tostado shells can also be added) 6. Top with an additional 5 c. of meat mixture. 7. Sprinkle 2 c. of shredded cheese over pan. 8. Top with an additional 1 c. of crushed chips and ¾ c. of shredded cheese. 9. Bake in a preheated 350°F oven. Heat to 145° F or higher for at least 15 Seconds.
Cheese, milk cheddar shredded	3 1/8 lbs.		
Lettuce, Romaine shredded fresh	2 lbs.		
Tomato, fresh raw	3 lbs.		10. Before serving, garnish with lettuce, tomatoes, and ¾ Cup shredded cheese. 11. Cut each pan into 5X5 (25 servings) BATCH COOK to keep chips crisp. Do not cover with plastic wrap.

Serving Size for Grades: K-8 is: _____ (unit: cup, fl oz, each) Serving Utensil: _____

Serving Size for Grades: 9-12 is: _____ (unit: cup, fl oz, each) Serving Utensil: _____

Meal Pattern Contributions

2 oz. meat/alt., 1 oz. grain
