

# Chicken Bacon Ranch Quesadilla - CACFP

## General Information

| Recipe # | Category                                                                                       | Source |
|----------|------------------------------------------------------------------------------------------------|--------|
| 1977447  | Lunch Entree  | Local  |

## Ingredients

| Name                                                                               | Quantity+<br>2 | Quantity |
|------------------------------------------------------------------------------------|----------------|----------|
| Chicken Diced, 1/2", White Meat, Low Sodium, 2M, 59/2.7oz, 10#, Tyson, 10241600928 | 4 1/8 oz.      |          |
| Cheese, mozzarella, nonfat                                                         | 3 1/8 oz.      |          |
| Seasoning Mix, Ranch, Dry, Packet, 18/3.2oz, 3.6#, Hidden Valley, 21004            | 2 tsp. dry     |          |
| Bacon, turkey, low sodium                                                          | 1 1/2 oz.      |          |
| Tortilla, Whole Wheat, 9", 12/12ct, 17.7#, 2WG, Catallia, 40029                    | 3 tortilla     |          |

## Preparation Instructions

HACCP Process: #2 - Same Day Service

- Place turkey bacon on parchment lined sheet pans. Bake in a 350 degree F oven for 10-12 minutes or until crisp. Cool. Chop bacon.
- In a large bowl, mix together chicken, cheese, ranch seasoning, and bacon. Mix until all ingredients are fully mixed together.
- Place 3oz of mixture on each 9 inch tortilla and fold in half. Place on a sheet pan or 9x13 inch pan with parchment, cover with foil and bake in a 350 degree F oven for 10 minutes or until internal temperature reaches 165 degrees F. Hold hot for service.

Food prep areas, equipment, and utensils, to be used in recipe will be washed and sanitized prior to beginning the preparation and cooking.

Assemble all ingredients, utensils, etc. to be used in recipe within easy reach of prep area so that food safety can be managed more effectively as well as better control of contamination and cross contamination.

Remove products from storage using oldest pack date first.

CCP: Take and record on a temperature log all beginning temperatures of refrigerated foods before beginning the recipe.

Wash hands thoroughly before handling food, after handling contaminated food or objects, and before switching to another step where there is an opportunity for contamination. This applies as well to before and after glove use. Use clean pair of gloves when handling raw product. Replace gloves after handling any other object.

Place product in a single layer on a clean pan.

Preheat oven.

Place in oven and bake.

CCP: Heat to 165° F or higher for at least 15 seconds.

Remove product from oven. Caution! Finished product is hot. Use oven mitts when handling product to avoid injury.



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| Serving Size | Yield |
|--------------|-------|
| 1/2 Each     | 6.00  |

## Nutrition Facts

Serving Size 1/2 Each (70 gm)

| Amount Per Serving                |                 |                |
|-----------------------------------|-----------------|----------------|
| Calories                          |                 | 135.539        |
|                                   |                 | % Daily Value* |
| Total Fat                         | 4.029 gm        | 6.198%         |
| Saturated Fat                     | 1.433 gm        | 7.166%         |
| Trans Fat                         | 0.000* gm       |                |
| Cholesterol                       | 20.932 mg       | 6.977%         |
| Sodium                            | 484.566 mg      | 20.19%         |
| Total Carbohydrate                | 12.572 gm       | 4.191%         |
| Dietary Fiber                     | 1.765 gm        | 7.061%         |
| Total Sugars                      | 0.718 gm        |                |
| Includes 0.000 gm of Added Sugars |                 |                |
| Protein                           | 11.941 gm       | 23.881%        |
| Vitamin A                         | 19.266* mcg RAE | 2.141%         |
| Vitamin C                         | 1.633* mg       | 2.722%         |
| Vitamin D                         | 0.014* mcg      | 0.068%         |
| Calcium                           | 154.411 mg      | 15.441%        |
| Iron                              | 0.824 mg        | 4.579%         |
| Potassium                         | 233.433 mg      | 4.967%         |
| Saturated Fat % of Calories       |                 | 9.516 %        |
| Added Sugar % of Calories         |                 | 0.000 %        |

\* Indicates missing Nutrient Information.  
^ Indicates user added nutrient.

The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to the daily diet. 2,000 calories a day is used for general nutrition advice.

## Meal Components

| Component            | Measurement |
|----------------------|-------------|
| Meat/Meat Alternates | 1 oz        |

CCP: Place product in warming cabinet until served. Ensure that hot food is held at a temperature above 140° F.

CORRECTIVE ACTION HOT FOOD: All cooked food items being held for service that drop below 140 degrees must be removed from service until such time as they are reheated to 165 degrees. Any food not eaten after reheating must be discarded.

CCP: Maximum holding time is two (2) hours. Discard product after maximum holding time is reached. Do not reheat product.

CCP: Record time and internal temperature of completed recipe on daily log.

Dates

| Last Updated | Created    |
|--------------|------------|
| 01-05-2026   | 09-18-2025 |

Grains1 oz

Added Sugar Limitations ⓘ

Not applicable.

Vendors

Catallia Premium Tortillas 🇲🇽

Hidden Valley Kitchens 🇲🇽

Tyson Foods, Inc. 🇲🇽

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