

Chicken Enchiladas - NSLP

General Information

Recipe #	Category	Source
1977326	Lunch Entree 	Local

Ingredients

Name	Quantity	+ Quantity 2
Chicken Pulled, 65 Dark/35 White, Low Sodium, FC, 2M, 73/2.2oz, 10#, Tyson, 10460210928	13 lbs., 12 oz.	
Cheese, mozzarella, nonfat	2 gal.	
Beans, black, mature seeds, canned, low sodium	shredded	
Soup, chicken broth or bouillon, dry	3 qt.	
Spices, garlic powder	¼ c.	
Spices, cumin seed	¼ c.	
Tortilla, Flour, 6", Whole Wheat, 24/12ct, 19.5#, 1WG, Mission, 10462	2 tbsp.	
Sauce, enchilada, red, mild, ready to serve	ground	
	200 tortilla	
	1 gal., 1 qt.	

Preparation Instructions

HACCP Process: #2 - Same Day Service

1. Drain beans, rinse in a colander. In a large bowl, mix together chicken, cheese (reserve 4 cups of cheese for topping), beans, chicken base and seasonings.
2. Scoop 2oz of mixture onto each tortilla and roll up into tube. Place into 2 inch hotel pans or sheet pans. Cover with enchilada sauce.
3. Cover each pan with foil and bake in a 350 degree F oven for 15 minutes. Uncover, sprinkle with 4 cups of cheese and bake for 5 minutes more or until the internal temperature reaches 165 degrees F. Hold hot for service.

Separate raw animal foods, such as eggs, fish, meat, and poultry, from ready-to-eat foods, such as lettuce, cut melons, and lunch meats during receiving, storage, and preparation.

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. If frozen, keep product in original packaging and place in a pan(s). Place in cooler following proper HACCP storage guidelines to prevent cross-contamination.

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.



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Serving Size Yield

2 Each 100.00

Nutrition Facts

Serving Size 2 Each (235 gm)

Amount Per Serving

Calories 362.234

% Daily Value*

Total Fat 8.277 gm 12.734%

Saturated Fat 2.197 gm 10.984%

Trans Fat 0.001* gm

Cholesterol 54.802 mg 18.267%

Sodium 1080.373 mg 45.016%

Total Carbohydrate 39.344 gm 13.115%

Dietary Fiber 6.913 gm 27.653%

Total Sugars 1.476 gm

Includes 0.000 * gm of Added Sugars

Protein 29.488 gm 58.977%

Vitamin A 62.159* mcg RAE 6.907%

Vitamin C 0.932 mg 1.553%

Vitamin D 0.000* mcg

Calcium 503.020 mg 50.302%

Iron 3.069 mg 17.05%

Potassium 455.185* mg 9.685%

Saturated Fat % of Calories 5.458 %

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	2 oz

If a recipe contains a combination of meat products, cook the product to the highest required temperature.

Grains

2 oz

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

Added Sugar Limitations

Not applicable.

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

Vendors

Mission Foodservice 

Tyson Foods, Inc. 

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: Cool to 70 °F within 2 hours and to 40 °F or lower within an additional 4 hours.

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

Dates

Last Updated

09-18-2025

Created

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