

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	6 lbs., 14 oz.	
Cheese, mozzarella, nonfat	1 gal. shredded	
Beans, black, mature seeds, canned, low sodium	1 qt., 1 pt.	
Soup, chicken broth or bouillon, dry	2 tbsp.	
Spices, garlic powder	2 tbsp.	
Spices, cumin seed	1 tbsp. ground	
Tortilla, Flour, 6", Whole Wheat, 24/12ct, 19.5#, 1WG, Mission, 10462	100 tortilla	
Sauce, enchilada, red, mild, ready to serve	2 qt., 1 pt.	

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	50.00

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%
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Vitamin A	62.159* mcg RAE	6.907%
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Vitamin C	0.932 mg	1.553%
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Vitamin D	0.000* mcg	
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Calcium	503.020 mg	50.302%
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Iron	3.069 mg	17.05%
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Potassium	455.185* mg	9.685%
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Saturated Fat % of Calories	5.458 %
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Added Sugar % of Calories	0.000 %
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* 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.

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.

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
09-18-2025

Grains

2 oz

Added Sugar Limitations ⓘ

Not applicable.

Vendors

Mission Foodservice 🇺🇸

Tyson Foods, Inc. 🇺🇸

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