

Fiesta Stacked Enchiladas (vegan, crumbles)

L-334-03 (proposed)
Meat, Fish and Poultry

Color Code: **Green**
Sodium: High

Yield: 100 Portions

Each Portion: One square (8-½ oz)

Pan Size and Number: 12 x 20 x 2½-inch Steam Table Pans (5)

Temperature: 350°F (177°C)

Time: 35 to 40 min.

INGREDIENTS

Item	Measure	Weight	Approx issue
VEGAN CHORIZO CRUMBLES, THAWED		10 lb	
BEANS, BLACK, CANNED, DRAINED, RINSED		160 oz	
CORN, KERNELS, FROZEN, THAWED	1-¼ gal	5 lb 13 oz	
SAUCE, ENCHILADA, CANNED	2-½ gal	22 lb 3 oz	
COOKING SPRAY, NONSTICK		2 oz	
TORTILLAS, CORN, 6-INCH, CUT IN HALF	120 each		
CANNED REFRIED BEANS (NO LARD/VEGAN)		160 oz	

DIRECTIONS

CP: Thaw vegan meat and corn under refrigeration at 41°F

1. In a steam-jacketed kettle or stock pot, warm Plant Based chorizo and refried beans while stirring to combine.
2. Add black beans, corn, and 2-½ qt (5 lb 9 oz) enchilada sauce. Stir well to distribute sauce.
3. Spray each (12 x 20 x 2-½-inch) steam table pan with nonstick cooking spray.
4. In each pan assemble the following:
 - a. 8 tortillas in a single layer on the bottom of the pan.
 - b. Evenly spread 1-½ qt (3 lb 14 oz) vegan meat mixture on top of tortillas.
 - c. Evenly pour 2 cup (1 lb 2 oz) enchilada sauce over mixture.
 - d. Repeat the *first* layer: 8 tortillas in a single layer.
 - e. Evenly spread 1-½ qt (3 lb 14 oz) mixture on top of tortillas.
 - f. Evenly pour 2 cup (1 lb 2 oz) enchilada sauce over mixture.

- h. Cover with 8 tortillas in a single layer.
 - i Top tortillas with 2 cup (1 lb 2 oz) enchilada sauce.
4. In an oven on convection mode, cover and bake at 350°F (177°C) for 35 to 40 minutes. CCP: Internal temperature must reach 135°F (57°C).
 5. Cut enchiladas in each pan 10 x 2. Serve immediately, or CP: Hold hot at 135°F (57°C).

RECIPE NOTES

1. This recipe was developed using a Rationale Combi Oven set to convection mode. If using other models of combi oven or a convection oven, times may vary (using an older convection oven may require extra cook time to achieve the desired final product).
2. * Sugars represent the total grams of sugar in the recipe, naturally occurring and added sugar combined.

NUTRITION FACTS

Calories 256 calories

Carbohydrates 44.2g

Sugars* 5.3g

Protein 17.2g

Fat 3 g

Saturated Fat .4 g

Sodium 936 mg

Calcium 121 mg

Fiber 11 g