



## Stacked Enchiladas (vegan, crumbles)

L-334-00

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 BEEF CRUMBLES OR GROUND, 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)		100 oz	

## DIRECTIONS

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

1. If using crumbles, cook according to package instructions. If using vegan bulk ground, in a steam-jacketed kettle or stock pot, sauté Plant Based meat for 8-10 minutes or completely browned. Stir to break apart into crumbles. CCP heat product to 160F.
2. In a large mixing bowl, combine cooked vegan meat, 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 20 oz refried beans on the tortillas.
  - c. Evenly spread 1-½ qt (2 lb 14 oz) vegan meat mixture on top of tortillas.
  - d. Evenly pour 2 cup (1 lb 2 oz) enchilada sauce over mixture.
  - e. Repeat the first layer: 8 tortillas in a single layer.
  - f. Evenly spread 1-½ qt (2 lb 14 oz) mixture on top of tortillas.
  - g. 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

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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

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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