

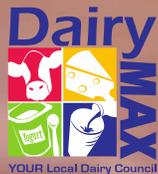


Pepper Jack Cheese & Egg Breakfast Quesadilla

Recipe Type: Breakfast

Meal Components: 1.5 WGR grain, 3 oz m/ma

Ingredients	45 servings		90 servings		Directions
	Weight	Measure	Weight	Measure	
Egg, frozen, liquid	5 lbs		10 lbs		1. Day before service, thaw eggs in refrigerator overnight. CCP: Hold at 41° F or below.
					2. Preheat oven to 375° F convection or 400° F conventional.
Tortillas, WG, 8"		45 each		90 each	3. Prepare full size sheet pans with pan release. Place tortillas evenly on sheet pan, edges overlapping. Each sheet pan can hold up to 12 tortillas.
					4. Spray a 2" deep steam table pan with pan release. Add eggs to pan. Steam for about 5 minutes.
Cheese, cheddar, shredded	1 lb 6.5 oz		2 lb 13 oz		5. While eggs are cooking, in a large bowl, combine cheddar and pepper jack cheese.
Cheese, pepper jack, shredded	1 lb 6.5 oz		2 lb 13 oz		
					6. Remove eggs from steamer and scramble with whisk. CCP: Cook to an internal temperature of 155° F.
					7. Add cheese to scrambled egg pan. Use a spatula to fold until combined and cheese is evenly distributed.



				8. Using a #8 disher, portion egg mixture to cover half of each tortilla. Fold in half.
				9. Spray tops of quesadillas with pan release. Bake for 10 minutes or until golden brown and heated through.
				CCP: Heat to 165° F or higher.
Salsa		1 qt + 1 5/8 cup	2 qt + 3 1/4 cup	10. While quesadillas are cooking, use a #30 disher to place 2 Tbsp salsa in 2 oz cups. Serve quesadillas with 1 salsa cup and 1 sour cream packet.
Sour cream, pc		45 each	90 each	
				CCP: Hold and serve at 135° F or above.

Notes:	Serving:
Alternative preparation method: Day before service, complete steps 3-8. Store in cooler, covered. CCP: Hold at 41° F or below. Morning of service, cook quesadillas by completing steps 9 and 10.	1 quesadilla provides 1.5 oz eq WGR grain and 3 oz m/ma.

Portion Size	Calories	Total Fat	Saturated Fat	Cholesterol	Sodium	Carbohydrates	Dietary Fiber	Sugars	Protein
1 quesadilla	336 kcal	18.06 g	9.26 g	213.02 mg	431.02 mg	25.01 g	2.00 g	2.12 g	16.72 g

Nutrients generated with NUTRIKIDS® Menu Planning and Nutritional Analysis software and should not be used medical conditions or food allergies.