

Kentucky Dept. of Education

Recipe Master List

001349 - Chsy Chkn Chipotele Quesadilla

Recipe HACCP Process: #2 Same Day Service

Source: Allen County
 Number of Portions: 48
 Size of Portion: Servings

Meat/Alt: 2 oz
 Grains: 1.5 oz
 Fruit: 0 Cup
 Vegetable: 0.5 Cup
 Milk: 0 Cup

Alternate Menu Name: Serve with Peach Salsa

002026 ONION POWDER..... 8 TSP 002028 PAPRIKA..... 5 TBSP + 1 TSP 002011 CLOVES,GROUND..... 1 TSP 799905 OREGANO LEAVES,DRIED..... 2 TSP, ground 002020 GARLIC POWDER..... 8 TSP 799902 CUMIN,GROUND..... 3 TBSP 903317 Chipotle Chili Powder..... 4 TSP 002030 PEPPER,BLACK..... 4 TSP, ground	Kickin Chicken Chipotle Seasoning: Combine all ingredients together in small bowl.	
043355 MAYONNAISE,LO NA,LO CAL OR DIET..... 4 CUP 009161 LIME JUC,CND OR BTLD,UNSWTND..... 1 1/2 CUP 002047 SALT,TABLE..... 4 TSP 799968 CILANTRO..... 1 1/2 CUP, MINCED 001088 MILK,BTTRMLK,FLUID,CULTURED,LOWFAT.... 4 CUP 799902 CUMIN,GROUND..... 4 TSP 002020 GARLIC POWDER..... 4 TSP 799905 OREGANO LEAVES,DRIED..... 4 TSP, ground 002047 SALT,TABLE..... 4 TSP	Chipotle Ranch: Combine all ingredients into blender and pulse until smooth. Store at 41 degrees or below until ready to use.	
075013 CHICKEN BREAST,Boneless,Skinless..... 6 lb. cut into 1 inch cubes 903892 PEPPERS RED SWEET..... 8 CUP, diced 901062 ONIONS,RED,RAW..... 4 CUP, chopped 903371 Tortilla 8" WG..... 48 Each 011951 PEPPERS,SWEET, ORANGE RAW..... 8 Chopped 902799 Corn on Cob..... 16 (1 ear) 011979 Chipotle Pepper, small chopped..... 8 Each 799977 CHEESE,MEXICAN,BLEND,RED FAT..... 3 LB 903846 Extra Virgin Olive Oil..... 1/4 CUP	For Chicken: Cut chicken into bite sized pieces and season with Kickin Chicken Seasoning. Saute the chicken until reaches internal temperature of 165 degrees. Chop the peppers and onion and saute. Roast corn in oven with olive oil, salt and pepper at 350 degrees on large sheet pans. Remove kernels from cob with a knife and a bundt pan to collect the kernels. Assembly: Brush the tortillas with the ranch before placing on pan. Layer chicken (2 oz) and Cheese (1 oz). Top with vegetable mix (1/4 cup) and fold. Flip quesadillas to cook evenly. Cut into thirds. Hold at 135 degrees for service.	Serve with Peach Salsa Recipe no. 1361

*Nutrients are based upon 1 Portion Size (Servings)

N/A - denotes a nutrient that is either missing or incomplete for an individual ingredient

***** - denotes combined nutrient totals with either missing or incomplete nutrient data

1 - denotes optional nutrient values

2 - Trans Fat value is provided for informational purposes only, not for monitoring purposes.

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Calories	376 kcal	Cholesterol	*39.99* mg	Sugars	*2.08* g	Calcium	*388.15* mg	36.31%	Calories from Total Fat
Total Fat	15.19 g	Sodium	936.01 mg	Protein	20.15 g	Iron	*1.19* mg	13.45%	Calories from Sat Fat
Saturated Fat	5.62 g	Carbohydrate	41.56 g	Vitamin A	*647.46* IU	Water ¹	*84.02* g	*0.00%*	Calories from Trans Fat
Trans Fat ²	*0.00* g	Dietary Fiber	*1.12* g	Vitamin C	*42.55* mg	Ash ¹	*3.08* g	44.17%	Calories from Carbohydrates
								21.41%	Calories from Protein

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