



BREAKFAST ENCHILADA



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**PORTION
SIZE:
1 ENCHILADA**

Ingredients	50 Servings		100 Servings		Directions
	Measure	Weight	Measure	Weight	
Eggs, large or Eggs, liquid, whole	25 ea. 1 qt. 1 c.		50 ea. 2 qt. 2 c.		<ol style="list-style-type: none"> 1. Beat eggs and add milk. Scramble eggs to 155° F. 2. Stir sausage and half of the cheese into eggs. 3. Use #16 scoop to portion ¼ c. egg mixture onto each tortilla. Roll tortilla and place in 20"x12"x2½" pans. 4. Pour 2 tbsp. salsa down the middle of enchiladas. Sprinkle remaining cheese over enchiladas. 5. Bake at 350° F for 15-20 minutes until cheese is melted. Hold at 140° F until service.
Milk, 1%	4 oz.		1 c.		
JENNIE-O® Turkey Chorizo Sausage Crumbles Fully Cooked, #639740		1 lb. 15 oz.		3 lb. 14 oz.	
Monterey jack cheese, shredded		1 lb. 12 oz.		3 lb. 8 oz.	
Whole grain tortillas, 5"	50 ea.		100 ea.		
Salsa verde, prepared or canned	1 qt. 3 c.		3 qt. 2 c.		

1 serving provides 2 oz. meat/meat alternate and 1 oz. Eq. servings bread/grain.

For preparation by a food preparation establishment only, according to the food code or equivalent.

Nutrients Per Serving					
Calories	259 cal	Trans Fat	0 g	Carbohydrates	24 g
Fat	12 g	Cholesterol	115 mg	Dietary Fiber	2 g
Saturated Fat	6 g	Sodium	716 mg	Protein	13 g



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