



Brand



TURKEY CHORIZO CHILAQUILES

PORTION SIZE:
1 BOWL

Ingredients (yields 100 servings)	Quantity
JENNIE-O® Turkey Chorizo Crumbles #33038, 40 lb.	8 lbs. 2 oz.
Liquid whole eggs	2 qt. 1 ½ c. 2 tsp.
Non-stick cooking spray	20 sprays
Tomato salsa	1 gal. 2 qt. 1 c.
Yellow corn tortilla chips	6 lbs. 4 oz.
Sour cream	1 qt. 1 ½ c. 1 tbsp. 1 7/8 tsp.
Lime juice	¾ c. 1 5/8 tsp.
Garlic powder	1 tbsp. 2 3/8 tsp.
Salt	1 ½ tsp.

Directions

- Remove product from freezer and thaw under refrigeration for 24-48 hours.
- Spray 2" hotel pans with non-stick cooking spray and pour in liquid eggs and turkey chorizo. Stir until evenly mixed.
- Preheat oven to 350°F.
- Bake in oven for about 20-25 minutes, stirring halfway through the cooking time.
- In a large mixing bowl, add sour cream, lime juice, garlic powder and salt and stir until well combined.
- On stove top, heat salsa on medium heat.
- Assemble chilaquiles in boats in the following order:
 - 1 oz. of tortilla chips.
 - Spread ¼ cup salsa evenly on chips.
 - Add 2.3 oz. of chorizo scrambled eggs.
 - Drizzle with 1 tbsp. of lime crema sauce.
- If desired, additional toppings could include: black beans, jalapenos, shredded cheddar cheese or guacamole.

Offer each student one (1) bowl of turkey chorizo chilaquiles to provide 2.0 oz. meat/meat alternate, 1.0 oz. eq whole grain and ¼ cup red/orange vegetable.

Turkey Chorizo (1.3 oz.): 1 oz. Meat/Meat Alternate
 Liquid Eggs (1.5 tbsp.): 1 oz. Meat/Meat Alternate
 Tortilla Chips (1 oz.): 1 oz. eq Whole Grain Rich
 (Exhibit A: Grain Requirements For Child Nutrition Programs, Group B:
 28 g/1.0 oz. = 1 oz. eq)
 Salsa (1/4 cup): 0.25 cup Vegetable, Red/Orange (per FBG)

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

*Indicates missing Nutrient Information.

Nutrients Per Serving

Calories	267 cal	Potassium	390 mg*	Calcium	278 mg*
Fat	12 g	Carbohydrates	25 g	Vitamin A	0.3 iu*
Saturated Fat	4 g	Dietary Fiber	3 g	Vitamin C	0.1 mg*
Trans Fat	0 g	Sugars	3 g	Vitamin D	0 mcg*
Cholesterol	139 mg	Protein	13 g		
Sodium	458 mg	Iron	2 mg*		



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