

Crispy Fiesta Chilaquiles

Recipe Description

This popular breakfast dish is a savory, protein-rich menu addition that is also quick and easy to prepare. Chilaquiles can be panned up the night before, then cooked off in the morning in about 8 minutes.

Preparation Time: 30 minutes
Cook Time: 10 minutes

NSLP/SNP crediting information:
Each serving provides 2.25 oz eq meat/meat alternate, 1 oz eq grain, and 1/4 cup other vegetable.

INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Tomatillos, canned, drained	8 lb 2 oz	2 ea #10 cans	16 lb 4 oz	4 ea #10 cans	1. Add tomatillos, onion, cilantro, and jalapeños to a five-gallon food-grade container.
Onions, yellow or white cut in large chunks	10 oz	2 ea medium onions	20 oz	4 ea medium onions	2. Puree using an immersion blender or in batches in a blender. Puree to a smooth or chunky texture based on preference
Cilantro, fresh	3 oz	1 bunch	6 oz	2 bunches	

INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Jalapenos, canned, sliced	10 oz	2 cups	20 oz	1 qt	
Eggs, liquid, thawed, shaken well	4 lb	2 qt	8 lb	4 qt	**3.** Set combi oven to 350˚ F convection and 80% steam.
Cheddar cheese, shredded	1 lb. 4 oz	6 cups	2 lb 8 oz	3 qt	**4.** Prepare sheet pans (2 for 50 servings, 4 for 100 servings): spray with pan spray, then rub the spray into the pan with a gloved hand. Cover the pan with parchment paper, then coat parchment paper with another layer of pan spray, rubbing the spray in with a gloved hand to prevent the paper from being blown by the oven fan.
Cotija cheese, crumbled	1 lb 4 oz	1 qt 1/2 cup	2 lbs 8 oz	2 qt 1 cup	**5.** Pour one quart of thawed, well-shaken liquid eggs onto each of the prepared sheet pans.
					6. Pour salsa (25 oz per pan) directly onto the eggs in five or six puddles. Do not stir the salsa into the eggs. Reserve remaining salsa for service.
					7. Evenly sprinkle the two cheese varieties across the surface of the egg mixture. Do not stir the cheese into the eggs.
Tortilla chips	4 lbs		8 lbs		**8.** Carefully place sheet pans of eggs into the combi oven. Cook for 8 minutes. (Increase time to 10 minutes if loading more than 4 pans at a time.) Cook until internal temperature reaches 165˚ F and eggs are fully set. **Critical Control Point: ensure internal temperature reaches 165˚ F**
Sour cream (optional)	1 lb 9 oz	1 1/2 cups	3 lbs 2 oz	3 cups	**9.** Transfer cooked eggs to 4-inch hotel pans: 2 sheet trays per hotel pan. Fold in 2 lbs of tortilla chips into each hotel pan. Reserve the remaining chips for service. **Critical Control Point:** Hot hold at 140˚ F or above until service.

INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Cilantro, chopped	3 oz	1 bunch	6 oz	2 bunches	**10.** Assemble the chilaquiles: Using a #6 scoop, combine a heaping scoop of the egg mixture, 2 fl oz in a #16 scoop of salsa, three tortilla chips (1/4 oz), 1/2 tablespoon sour cream, and a sprinkle of cilantro. Serve immediately.

NUTRITION INFORMATION
For 1 boat (serving size)

NUTRIENTS	AMOUNT
Calories	**311**
Total Fat	**16 g**
Saturated Fat	5 g
Cholesterol	123 mg
Sodium	**333 mg**
Total Carbohydrate	**29 g**
Dietary Fiber	2 g
Total Sugars	3 g
Added Sugars included	0 g
Protein	**13 g**
Vitamin A	540 mcg RAE
Vitamin C	1 mg
Vitamin D	1 mcg
Calcium	227 mg
Iron	1 mg
Potassium	139 mg

N/A=data not available.

MARKETING GUIDE		
Food as Purchased for	**50 Servings**	**100 Servings**
Onions	11 1/2 oz	1 lb.7 oz

NOTES
*See Marketing Guide for purchasing information on foods that will change during preparation or when a variation of the ingredients is available. Local ingredients: onions, cilantro, cheddar cheese, cotija cheese Cooking Process #2: Same Day Service

YIELD/VOLUME	
50 Servings	**100 Servings**
About 1 quart + 2 1/4 cups or 3 lbs. 2 oz Blender Salsa Verde About 2 gallons, 1 + 1/3 cups egg mixture	3 quarts + 1/2 cups or 6 lbs. 4 oz Blender Salsa Verde About 4 gallons, 2 + 2/3 cups egg mixture

SOURCE:

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