1 Serving Provides:

Tortilla Casserole

Cooking time: 20 minutes HACCP Process #2 Same Day Service



CACFP: 1.5 ounce equivalents Grains, 0.5 ounces Meat/Meat Alternate, $_{3\!4}^{3}$ cup vegetables

NSLP: 1.5 ounce equivalents Grains, 0.5 ounces Meat/Meat Alternate, $_{3/8}$ cup Red/Orange Vegetable, $_{1/4}$ cup Starchy Vegetable, $_{1/8}$ cup Beans/Peas

SFSP: 1.5 ounce equivalents Grains, 0.5 ounces Meat/Meat Alternate, ³/₄ cup vegetables

	48 Ser	vings	96 Servings			
Ingredients	Weight	Measure	Weight	Measure		
Salsa	6 pounds	3 quarts	12 pounds	1 gallon + 2 quarts		
Tomato sauce	6 pounds		12 pounds			
Black beans, drained and rinsed	7 pounds 8 ounces	1 gallon + 1 quart + 1 cup	15 pounds	2 gallons + 2 quarts + 2 cups		
Whole-kernel corn, drained	7 pounds 8 ounces	1 gallon + 1 quart + 1 cup	15 pounds	2 gallons + 2 quarts + 2 cups		
Fresh cilantro leaves, packed		1 quart + 2 cups		3 quarts		
Whole-grain tortillas, 8-inch diameter		48		96		
Reduced-fat shredded Monterey Jack or Mexican blend cheese	3 pounds	3 quarts	6 pounds	1 gallon + 2 quarts		



Directions

- 1. Preheat oven to 400°F. Lightly spray full-size 2-inch steamtable pans with pan-release spray. For 48 servings use 4 full-size 2-inch pans. For 96 servings use 8 full-size pans 2-inch pans.
- 2. In a large container mix salsa and tomato sauce.
- 3. In a large container mix black beans, corn, and cilantro.
- 4. Place 3 tortillas in a single layer in the prepared baking pan. Spread ½ cup of the salsa mixture evenly each tortilla. Spread a heaping ¾ cup of the bean mixture evenly over each tortilla. Spread a heaping ⅓ cup of the cheese evenly over each tortilla. Repeat layering 2 more times. Spread the last of the salsa mixture and cheese over the top of the final (4th) tortilla on each stack.
- 5. Bake in the preheated 400°F oven for about 15–20 minutes, or until the cheese melts and the filling is hot.

CCP: Heat to 165°F or higher for at least 15 seconds. CCP: Hold for hot service at 135°F or higher.

6. Cut each tortilla stack into 4 equal wedges. Serve 1 wedge per portion.

Tortilla Casserole, continued

Serving	Yield	Volume	Nutrients Per Serving						
¼ of layered tortillas	48 servings, about 26 pounds 8 ounces 24 servings, about 53 pounds	N/A	Calories Total Fat Saturated Fat	368 9.9 g 5.1 g	Sodium Carbohydrate Dietary Fiber	609 mg 53 g 11 g	Vitamin A Vitamin C Iron	1075 IU 9 mg 4 mg	
			Cholesterol	18 mg	Protein	19 g	Calcium	353 mg	

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