


# Tortilla Casserole

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



1 Serving Provides:

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

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

SFSP: 1.5 ounce equivalents Grains, 0.5 ounces Meat/Meat Alternate,  $\frac{3}{4}$  cup vegetables

Ingredients	12 Servings		24 Servings	
	Weight	Measure	Weight	Measure
Salsa	1 pound 8 ounces	3 cups	3 pounds	1 quart + 2 cups
Tomato sauce	1 pound 8 ounces		3 pounds	
Black beans, drained and rinsed	1 pound 14 ounces	1 quart + $1\frac{1}{4}$ cups	3 pounds 12 ounces	2 quarts + $2\frac{1}{2}$ cups
Whole-kernel corn, drained	1 pound 14 ounces	1 quart + $1\frac{1}{4}$ cups	3 pounds 12 ounces	2 quarts + $2\frac{1}{2}$ cups
Fresh cilantro leaves, packed		$1\frac{1}{2}$ cups		3 cups
Whole-grain tortillas, 8-inch diameter		12		24
Reduced-fat shredded Monterey Jack or Mexican blend cheese	12 ounces	3 cups	1 pound 8 ounces	1 quart + 2 cups



## Directions

1. Preheat oven to 400°F. Lightly spray a full-size 2-inch steamtable pan with pan-release spray. For 12 servings use one full-size 2-inch pan. For 24 servings use two full-size pans.
2. In a small bowl mix salsa and tomato sauce.
3. In a medium bowl mix black beans, corn, and cilantro.
4. Place 3 tortillas in a single layer in the prepared baking pan. Spread  $\frac{1}{2}$  cup of the salsa mixture evenly each tortilla. Spread a heaping  $\frac{3}{4}$  cup of the bean mixture evenly over each tortilla. Spread a heaping  $\frac{1}{3}$  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.

*continues*

# Tortilla Casserole, continued

Serving	Yield	Volume
¼ of layered tortillas	12 servings, about 6 pounds 10 ounces	N/A
	24 servings, about 13 pounds 4 ounces	

Nutrients Per Serving					
Calories	368	Sodium	609 mg	Vitamin A	1075 IU
Total Fat	9.9 g	Carbohydrate	53 g	Vitamin C	9 mg
Saturated Fat	5.1 g	Dietary Fiber	11 g	Iron	4 mg
Cholesterol	18 mg	Protein	19 g	Calcium	353 mg