

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	48 Servings		96 Servings	
	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 $\frac{1}{2}$ 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	48 servings, about 26 pounds 8 ounces	N/A
	24 servings, about 53 pounds	

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