

Turkey Cranberry Quesadilla

 Cooking time: 20 minutes

HACCP Process #2 Same Day Service



1 Serving Provides:

CACFP: 2 ounces Meat/Meat Alternate, 1.5 ounce equivalents Grains

NSLP: 2 ounces Meat/Meat Alternate, 1.5 ounce equivalents Grains

SFSP: 2 ounces Meat/Meat Alternate, 1.5 ounce equivalents Grains

Ingredients	48 Servings		96 Servings	
	Weight	Measure	Weight	Measure
8-inch whole grain tortillas		48		96
Mozzarella cheese, shredded	1 pound 8 ounces	1 quart + 2 cups	3 pounds	3 quarts
Dried cranberries		3 cups		1 quart + 2 cups
Cooked turkey, diced or pulled	4 pounds 8 ounces		9 pounds	
Fresh spinach leaves		3 quarts		1 gallon + 2 quarts



Directions

1. Preheat the oven to 350°F. Line a sheet pan with parchment paper and spray lightly with pan-release spray.
2. Place tortillas in a single layer on the prepared sheet pan. Using a #30 scoop portion 2 tablespoons (½ ounce) of the mozzarella cheese onto one half of each tortilla. Scatter 1 tablespoon dried cranberries over the cheese on each tortilla. Portion 1½ ounces diced or pulled turkey meat over the cheese and cranberries on each tortilla. Top each with ⅓ cup fresh spinach leaves. Fold the other half of the tortilla over the filling. Spray the top tortillas lightly with pan-release spray.
3. Bake in the preheated 350°F oven for about 10-15 minutes until the cheese melts and the tortilla browns slightly.

CCP: Heat to 165°F or higher for at least 15 seconds.

CCP: Hold for hot service at 135°F or higher.

Serve 1 quesadilla per person.

Serving	Yield	Volume
1 quesadilla	48 servings, 1 quesadilla each	N/A
	96 servings, 1 quesadilla each	

Nutrients Per Serving					
Calories	262	Sodium	290 mg	Vitamin A	789 IU
Total Fat	8.4 g	Carbohydrate	26 g	Vitamin C	2 mg
Saturated Fat	3.3 g	Dietary Fiber	4 g	Iron	1 mg
Cholesterol	41 mg	Protein	20 g	Calcium	183 mg