


# Veggie Quesadillas with Cilantro Yogurt Dip

 Cooking time: 15 minutes  
HACCP Process #2 Same Day Service



1 Serving Provides:

CACFP: 1.5 ounces Meat/Meat Alternate,  
2 ounce equivalents Grains, ¼ cup Vegetables

NSLP: 1.5 ounces Meat/Meat Alternate, 2 ounce equivalents Grains,  
¼ cup Additional Vegetables

SFSP: 1.5 ounces Meat/Meat Alternate, 2 ounce equivalents Grains, ¼ cup Vegetables

Ingredients	48 Servings		96 Servings	
	Weight	Measure	Weight	Measure
6-inch whole grain tortillas		96		192
Mozzarella cheese, shredded	3 pounds	3 quarts	6 pounds	1 gallon + 2 quarts
Sweet corn kernels	2 pounds 8 ounces	2 quarts	5 pounds	1 gallon
Bell pepper, diced	2 pounds	2 quarts	4 pounds	1 gallon
Beans, black or pinto, drained	1 pound 8 ounces	1 quart	3 pounds	2 quarts
Carrot, shredded	1 pound 8 ounces	1 quart	3 pounds	2 quarts
Cilantro, chopped		1 quart		2 quarts
Jalapeño pepper, seeded, minced (optional)	12 ounces	2 cups	1 pound 8 ounces	1 quart
<b>Cilantro Yogurt Dip</b>				
Plain nonfat yogurt		1 gallon		2 gallons
Cilantro, finely chopped		2 cups		1 quart
Salt		1 Tablespoon + 1 teaspoon		2 Tablespoons + 2 teaspoons



## Directions

1. Preheat the oven to 350°F. Line a sheet pan with parchment paper and spray lightly with pan-release spray.
2. In a large mixing bowl combine the cheese, corn, bell peppers, beans, carrots, cilantro, and optional jalapeño pepper.
3. Place tortillas in a single layer on the prepared sheet pan. Using a #6 scoop place ⅔ cup of the filling in the center of each tortilla and spread to within ½ inch of the edge of the tortilla. Place a second tortilla on top of the filling. Spray the top tortillas lightly with pan-release spray.
4. 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.

*continues*

# Veggie Quesadillas with Cilantro Yogurt Dip, continued

## Directions, continued

For the dip:

1. In a medium mixing bowl combine the yogurt, cilantro, and salt. Stir until well combined.

CCP: Hold for cold service at 41°F or below.

Serve 1 quesadilla per person along with 1/3 cup of the cilantro yogurt dip.

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

Nutrients Per Serving			
Calories	397	Sodium	699 mg
Total Fat	11 g	Carbohydrate	54 g
Saturated Fat	5 g	Dietary Fiber	7 g
Cholesterol	15 mg	Protein	17 g
		Vitamin A	2752 IU
		Vitamin C	25 mg
		Iron	3 mg
		Calcium	423 mg