



## PEPPER JACK CHEESE & EGG BREAKFAST QUESADILLA

<b>Recipe Project Name/Written By:</b>	Dairy Max
<b>Recipe Category:</b>	Breakfast, Grab n' Go, Quick Scratch
<b>Cooking Process:</b>	#2 Same Day Service
<b>Prep Time:</b>	45 minutes
<b>Cook Time:</b>	15 minutes
<b>Total Time:</b>	1 hour
<b>K-5 Portion Size:</b>	1/2 quesadilla
<b>6-12 Portion Size:</b>	1 quesadilla

**Meal Pattern Contribution:**  
 K-5: .75oz eq WGR grain, 1.5 oz eq m/ma  
 6-12: 1.5 oz eq WGR grain, 3 oz eq m/ma

INGREDIENTS	45 Servings		90 Servings		DIRECTIONS
	Weight	Measure	Weight	Measure	
Egg, frozen, liquid	5 lb		10 lb		1. Day before service, thaw eggs in refrigerator overnight. <b>CCP: Hold at 41°F or below.</b>  2. Preheat convection oven to 375°F.  3. Prepare full size sheet pan with pan release. Place tortillas evenly on sheet pan, edges overlapping. Each sheet pan can hold up to 12 tortillas.  4. Spray a 2" deep steam table pan with pan release. Add eggs to pan. Steam for about 5 minutes or until set.  5. While eggs are cooking, in a large bowl, combine cheddar and pepperjack cheese.  6. Remove eggs from steamer and scramble with whisk. <b>CCP: Heat to 155°F or above for at least 15 seconds.</b>  7. Add cheese to scrambled egg pan. Use a spatula to fold until combined and cheese is evenly distributed.  8. Using a #8 disher, portion egg mixture to cover half of each tortilla. Fold in half.  9. Spray tops of quesadillas with pan release. Bake for 10 minutes or until golden brown and heated through. <b>CCP: Heat to 165°F or higher for at least 15 seconds.</b> <b>CCP: No bare hand contact with ready-to-eat food.</b>  10. While quesadillas are cooking, use a #30 disher to place 2 Tbsp salsa in 2 oz cups to offer as a condiment during service.  11. For grades K-5, serve 1/2 a quesadilla. For grades 6-12, serve one quesadilla. Offer salsa and sour cream. <b>CCP: Hold and serve at 135°F or higher.</b>
Tortillas, WG, 8"		45 each		90 each	
Cheese, cheddar, low-fat, shredded	1 lb 6.5 oz		2 lb 13 oz		
Cheese, pepperjack, low-fat, shredded	1 lb 6.5 oz		2 lb 13 oz		
Salsa		1 qt + 1 5/8 cup		2 qt + 3 1/4 cup	
Sour cream, low-fat, pc		45 each		90 each	

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EGG BREAKFAST QUESADILLA**

**NUTRITION INFORMATION**

Serving Size 1 quesadilla

**NUTRIENTS AMOUNT**

Calories 336 kcal

Total Fat 18.06 g

Saturated Fat 9.26 g

Cholesterol 213.02 mg

Sodium 431.02 mg

Total Carbohydrate 25.01 g

Dietary Fiber 2 g

Total Sugars 2.12 g

Added Sugars N/A

Protein 16.72 g

Vitamin D N/A

Calcium N/A

Iron N/A

Potassium N/A

N/A=data not available.

**ALLERGENS: Eggs, Milk, Wheat**

Allergen and nutrient information may vary based on the specific products and ingredients used on site.

**\*MARKETING GUIDE**

Food as Purchased for	45 Servings	90 Servings
N/A		

**NOTES**

A pre-cooked scrambled egg product can be used in place of liquid eggs.

**YIELD/VOLUME**

45 Servings	90 Servings
Total Egg/Cheese Weight: 6 lb 11 oz	Total Egg/Cheese Weight: 13 lb 6 oz
Total Egg/Cheese Volume: 1 gal + 1 qt + 2 1/2 c	Total Egg/Cheese Volume: 2 gal + 3 qt + 1 cup

