

Enchilada Loca

INGREDIENTS

24 SERVINGS
1 Serving = 2 Rolls

96 SERVINGS
1 Serving = 2 Rolls

El Monterey[®] Chicken & Cheese Taquitos 40818

48 Taquitos

192 Taquitos

Enchilada Sauce	7 cups	1.75 gallons
Vegetable Oil	6 Tbsp	1.5 cups
Flour, All Purpose	6 Tbsp (17 gm)	1.5 cups (2.4 oz)
Chili Powder	6 Tbsp	1.5 cups
Coriander	2 tsp	2 2/3 Tbsp
Cumin	1 tsp	1 1/3 Tbsp
Cinnamon	1/16 tsp	1/4 tsp
Granulated Garlic	1 tsp	1 1/3 Tbsp
Cocoa Powder	1 tsp (1.6 gm)	1 1/3 Tbsp (6.4 gm)
Chicken Stock	4 cups	1 gallon
Water	1 cup	1 qt
Tomato Paste	1 cup	1 qt
Cheddar-Mozzarella Mix	12 oz	3 lb



NUTRIENTS PER SERVING

Calories: 292 Saturated Fat (g): 3
Sodium (mg): 878 Kcal from Sat.: 9%
Total Fat (g): 12 Carbohydrate (g): 32
Kcal from Fat: 37% Sugars (g): 3

Allergens: Milk, gluten, wheat, soy

DIRECTIONS

PREPARE THE INGREDIENTS: Collect all ingredients, measured by volume or weight as indicated. One 2-inch hotel pan per 12 servings is needed.

PREPARE THE SAUCE*: Add oil and flour to stock pot and cook on medium-high heat while stirring until flour is nut-brown and aromatic. Add chili and cook while stirring for 10 seconds. Add chicken stock, stirring well until thickened, then add remaining ingredients and simmer 2 minutes or until sauce consistency.

*Or use your preferred sauce.

CCP: Hold for hot service at 140°F or higher, cold at 40°F or lower. Cool all foods to 70°F within 2 hours and from 70°F to 40°F or lower within an additional 4 hours.

ASSEMBLY: Spray a 2-inch full pan, bottom and sides. Pour a half cup of sauce and tilt pan to spread as evenly as possible. Place 24 rolls into the 2-inch full pan 8 wide and 3 long. Pour one cup of sauce over each row of 8 rolls, covering the ends. Cover tightly and bake at 350°F for 10-14 minutes.

GARNISH: Remove cover and sprinkle with 3/4 lb of cheese per pan. Return to oven uncovered for 5-8 minutes or until cheese is browned at edges – ideally just before service.

CCP: Contents should reach 165°F for 15 seconds.

CHEF TIP: Garnish with desired herbs, pico-de-gallo, or drizzled lime crema.

SERVING COMPONENTS

PER 2 ROLLS WITH SAUCE

2 oz. meat/meat alt.
2 oz. grains/breads
0 c. vegetable
0 c. fruit

YIELD

24 Servings:
48 whole or 96 half rolls

96 Servings:
192 whole or 384 half rolls

VOLUME

24 Servings:
2 ea. 2-inch hotel pans

96 Servings:
8 ea. 2-inch hotel pans

Taquitos are 140/cs. They can be cooked from frozen. These reheat very well, but should only be garnished just prior to service if reheating is expected.

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