

CHILAQUILES

INGREDIENTS (50 SERVINGS)

- 3 lbs, 2 oz (50 oz) – Tostitos® Whole Grain Rich Crispy Rounds Tortilla Chips
- 6¼ cups (50 oz) – Enchilada sauce
- 1 lb, 9 oz (25 oz) – USDA yellow reduced-fat shredded cheese (100012)
- 3 lbs, 2 oz (50 oz) – Frozen Sunny Fresh® Precooked Scrambled Eggs
- Jalapeño slices, sour cream and/or low-sodium salsa (optional toppings)

PREPARATION

1. Combine half of the chips and half of the enchilada sauce together in a large bowl.
2. Toss tortilla chips and enchilada sauce together.
3. Spread mixture over a parchment-lined, full sheet tray.
4. Repeat steps 1–3 for second sheet tray.
5. Evenly sprinkle shredded cheese and eggs over the top of both trays.
6. Place in 375°F oven and heat until edges are slightly charred, cheese is bubbling and eggs have reached 165°F.
7. After reaching temperature, remove from oven and allow to cool for 2 minutes to allow cheese to set.
8. After cheese has set, cut each tray into 25 portions (5 x 5).
9. Hold at 145°F until service; to serve, place one slice in tray or boat.

Optional: serve with jalapeño slices, sour cream, and/or low-sodium salsa.



EACH SERVING PROVIDES:



1.25 oz eq
Grains (Whole Grain Rich)



1.5 oz eq
Meat/meat alternate



1/8 cup
Red/orange vegetables

NUTRITION INFORMATION (1 SERVING)

	Recipe
Calories	230
Saturated Fat (g)	4
Sodium (mg)	500
Added Sugars (g)	0

For more K-12 menu solutions from your favorite brands, visit:


Sunny Fresh
EGGS MADE EASY
sunnyfresh.com/k-12

 **PEPSICO**
foodservice | k12
pepsicoschoolsource.com