***Recipe #508a, Green Chile Chicken Enchiladas, UPDATED***

***Serving Size & Ingredients: 3 oz. Chicken,1 oz. Cheese,***

***1 oz. Green Chile, 1 Corn Tortilla***

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| **25 Servings** | **50 Servings** | **100 Servings** | **Ingredients** |
| 4 ¾ lbs | 9 ½ lbs | 19 lbs | Chicken Breast, Shredded |
| 25 ounces | 50 ounces | 100 ounces | Green Chile, frozen |
| 1 can | 2 cans | 4 cans | Cream Of Chicken Soup, canned, reduced sodium 50 oz can |
| 1 1/8 qts. | 2 ¼ qts. | 4 ½ qts. | Low-fat Milk |
| ½ T | 1 T | 2 T | Garlic Powder |
| ¼ T | ½ T | 1 T | Cumin Seed |
| ¼ lbs. | ½ lbs. | 1 lbs. | Onions, chopped |
| 1 ½ lbs | 1 ¾ lbs. | 3 ½ lbs. | Cheddar Cheese Shredded |
| 25 each | 50 each | 100 each | Corn Tortillas |
| 1/8 c | ¼ c | ½ c | Margarine |
| As Needed | As Needed | As Needed | Non-Fat Cooking Spray |
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***Recipe #508 Green Chile Chicken Enchiladas***

***Instructions:***

1. ***Preheat oven to 350° F.***
2. ***Add chicken to a large pot of boiling water. Reduce heat to medium and cook until chicken is no longer pink in the center and required temperature below is met.***
3. ***Drain water and shred chicken into small pieces.***
4. ***In a large bowl, combine the cream of chicken soup, drained green chile, chopped onions, milk, seasonings, shredded chicken and ½ the cheese.***
5. ***Use two 12” x 20” x 2” pans for each 50 servings. Spray the pan with non-fat cooking spray.***
6. ***Put a layer of ¼ corn tortillas in the bottom of the pan; spread a layer of chicken mixture about ½ inch thick; sprinkle with ¼ of the remaining cheese.***
7. ***Repeat with another layer of ¼ of the tortillas, then a layer of the chicken mixture about ½ inch thick; sprinkle with ¼ of the remaining cheese.***
8. ***Cover pan with aluminum foil and bake for 35 minutes at 350° F. Uncover and bake for 10 more minutes or until cheese starts to brown slightly. Remove from oven, let stand for 10 minutes then serve.***

***NOTE: Wash and sanitize hands prior to and during the process of handling raw food and throughout meal preparation. Cook eggs, fish, pork, lamb and beef to an internal temperature of 145 degrees; ground meat or meat mixtures to 155 degrees; raw eggs not prepared for immediate service to 158 degrees; poultry, stuffed meat/fish/ pasta to 165 degrees.***