

# Crave & Rave

Featured in *School Nutrition* (March 2020)

## Restaurant-Worthy School Breakfast Items on the Menu

1 (8 oz.) SERVING



### CHILAQUILES

#### INGREDIENTS

2 ozs.	Corn tortilla chips
2 1/2 ozs.	Liquid eggs
1 1/3 ozs.	Ranchera salsa
1 1/3 ozs.	Salsa Verde
1 oz.	Queso fresco cheese
As needed	Pan-release spray



1. Place a pan saver in a 200° hotel pan. Spray lightly with pan-release spray.
2. Spray pan saver with oil spray lightly.
3. Add 1lb of chips to the bottom of the pan, spread evenly.
4. In a bowl, mix 5 cups liquid eggs (.50 carton/ 2.50lb) + 2 1/2 cups of salsa Verde and 2 1/2 cups of the Ranchera salsa.
5. Pour the liquid mixture onto the tortilla chips and cover with foil.
6. Bake for 40 minutes at 325° F, or until internal temperature reaches 155°F. Halfway through, rotate the pan.
7. When the product is done, sprinkle 1 pound of cheese on top.
8. Place the pan back in the oven, at 375° F for 5 minutes, or until cheese melts.
9. Hold at 135°F until ready for service. Do not exceed 1 hour of hot holding time prior to serving.

#### SERVING INSTRUCTIONS

**Elementary Schools:** Cut 12 10-oz. squares of Chilaquiles and serve on a four-compartment tray.

**Middle Schools:** Cut 12 10-oz. squares of Chilaquiles and place in a foil tray.

*Escondido Union District K-8, California*