

ENCHILADAS (GROUND TURKEY)

Yield 100

Portion 2 Enchiladas

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
329 cal	22 g	23 g	18 g	70 mg	692 mg	213 mg

Ingredient

<u>Ingredient</u>	<u>Weight</u>	<u>Measure</u>	<u>Issue</u>
FLOUR,WHEAT,GENERAL PURPOSE	1-1/4 lbs	1 qts 1/2 cup	
SHORTENING	1 lbs	2-1/4 cup	
TOMATO PASTE,CANNED	2-1/4 lbs	3-7/8 cup	
CHILI POWDER,DARK,GROUND	4-1/2 oz	1 cup	
CUMIN,GROUND	1 oz	1/4 cup 2/3 tbsp	
CHICKEN BROTH		2 qts 1-1/4 cup	
PEPPER,BLACK,GROUND	<1/16th oz	1/8 tsp	
TURKEY,GROUND,90% LEAN,RAW	18 lbs		
ONIONS,FRESH,CHOPPED	2-1/2 lbs	1 qts 3-1/8 cup	2-3/4 lbs
CHILI POWDER,DARK,GROUND	4-1/4 oz	1 cup	
SALT	1-7/8 oz	3 tbsp	
PEPPER,RED,GROUND	1/2 oz	2-2/3 tbsp	
GARLIC POWDER	1/3 oz	1 tbsp	
TORTILLAS,CORN,6 INCH	5-3/4 lbs	100 each	
CHEESE,CHEDDAR,SHREDDED	4 lbs	1 gal	
ONIONS,FRESH,CHOPPED	1-7/8 lbs	1 qts 1-3/8 cup	2-1/8 lbs

Method

- 1 Blend together melted shortening or salad oil and sifted general purpose flour until smooth. Cook at low heat 2 minutes. Add canned tomato paste, chili powder, ground cumin; blend well.
- 2 Prepare chicken broth following package directions. Add stock to roux, stirring constantly. Bring to a boil; reduce heat; simmer 10 minutes or until thickened, stirring constantly. Add pepper. Stir to blend.
- 3 Cook turkey until turkey loses its pink color, stirring to break apart. Drain or skim off excess fat.
- 4 Add 2 quarts gravy, onions, chili powder, salt, red pepper, and garlic powder to turkey. Blend well. CCP: Hold at 140 F. or higher for use in Step 7. Spread 2 cups gravy in each pan.
- 5 Wrap tortillas in foil; place in 150 F. oven or in a warmer for 15 minutes or until warm and pliable.
- 6 Place 3 tablespoons meat filling in center of each tortilla. Roll tightly around filling; place seam-side down in pan, 50 per pan.
- 7 Pour 1-1/4 quarts gravy evenly over enchiladas in each pan.
- 8 Using a convection oven, bake 18-20 minutes in 325 F. oven or until thoroughly heated. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Remove from oven.
- 9 Sprinkle 1 quart cheese and 1-1/3 cups onions over enchiladas in each pan.
- 10 Heat in oven 3 minutes to melt cheese. CCP: Hold for service at 140 F. or higher.