

Barbacoa Grilled Cheese (School Food Rocks)



General Information

Recipe #	Category	Source
2114767	Lunch Entree	Local

Ingredients

Name	Quantity	Quantity + 2
Beef, Barbacoa, 4/5#, Del Real, 2 M/MA Product Code 200	12 lbs., 8 oz.	
Cheese, Pepper Jack, Sliced, 640/.5oz, 4/5#, Bongards, 114441	200 slice	
Buttermist, Pan Spray, Butter Flavor, 6/17oz, 7#, Butter Buds, 56217	200 spray, 1/5 second	
Bread, Pullman, Sliced, WG, IW, 100/1oz, 6.25#, 1WG, Bake Crafters, 3351	200 Slice	
Cilantro Lime Crema (SFR-School Food Rocks)	1 qt., 1 pt., ¼ c.	
Sour cream, reduced fat	1 qt., 1 pt., ¼ c.	
Lime juice, raw	1 ½ c., 1 tbsp.	
Coriander (cilantro) leaves, raw	1 ½ c., 1 tbsp.	
Spices, garlic powder	¼ c., ½ tsp.	
Quick Pickled Onions (SFR- School Food Rocks)	1 pt., 1 tbsp., 1 tsp.	
Onions, raw	1 pt., 1 tbsp., 1 tsp. chopped	
Vinegar, distilled	1 pt., 1 tbsp., 1 tsp.	
Beverages, water, tap, municipal	2 ½ FL OZ	
Sugar, Granulated, 25#, C&H Sugar, 404720	½ c., 1 tsp.	
Salt, table	1 tbsp., 1 ¼ tsp.	

Preparation Instructions

HACCP Process: #2 - Same Day Service

Food prep areas, equipment, and utensils, to be used in recipe will be washed and sanitized prior to beginning the preparation and cooking.

Assemble all ingredients, utensils, etc. to be used in recipe within easy reach of prep area so that food safety can be managed more effectively as well as better control of contamination and cross-contamination.

CCP: Wash hands thoroughly before handling food, after handling contaminated food or objects, and before switching to another step where there is an opportunity for contamination. This applies as well to before and after glove use. Use clean pair of gloves when handling product. Replace gloves after handling any other object.

CCP: Record time and internal temperature of product when received on daily log.

Instructions:

1. Preheat oven to 350°F.
2. Wash and dry all produce.
3. Prepare the Cilantro Lime Crema:
 1. Finely chop cilantro. Combine sour cream, lime juice, garlic powder, salt, and cilantro in a mixing bowl.
 2. Stir until completely blended and smooth. Transfer crema to a squeeze bottle or container, refrigerate. **Critical Control Point: Hold cold at 41°F or below until**



Barbacoa Grilled Cheese

Serving Size	Yield
1 sandwich	100.00

Nutrition Facts

Serving Size 1 sandwich (168 gm)

Amount Per Serving		
Calories		348.979
		% Daily Value*
Total Fat	17.605 gm	27.085%
Saturated Fat	8.584 gm	42.918%
Trans Fat	0.000* gm	
Cholesterol	61.818 mg	20.606%
Sodium	865.026 mg	36.043%
Total Carbohydrate	28.767 gm	9.589%
Dietary Fiber	4.114 gm	16.455%
Total Sugars	3.756 gm	
Includes 2.999 gm of Added Sugars		
Protein	18.488 gm	36.977%
Vitamin A	15.198*	1.689%
Vitamin C	1.561*	2.602%
Vitamin D	0.036	0.18%
Calcium	208.181	20.818%
Iron	2.548	14.158%
Potassium	249.129	5.301%
Saturated Fat % of Calories		22.136 %
Added Sugar % of Calories		3.437 %

* Indicates missing Nutrient Information.
^ Indicates user added nutrient.

The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to the daily diet. 2,000 calories a day is used for general nutrition advice.

Meal Components

Component	Measurement
Meat/Meat Alternates	2 oz
Whole Grain-Rich	2 oz

service.

4. Prepare the Pickled Red Onions:

1. In a small saucepan, combine vinegar, water, salt, and sugar. Heat until sugar is fully dissolved. Remove from heat.

2. Slice red onions. Add sliced onions to a container and pour pickling liquid over onions. Stir to combine. Cover and refrigerate for at least 30 minutes prior to service. **Critical Control Point: Hold cold at 41°F or below until service.**
5. Place sealed bag of barbacoa in a steamer or boiling water. Heat for 45–60 minutes or until product reaches serving temperature. Carefully open bag to avoid steam burns. **Critical Control Point: Product must reach an internal temperature of 165°F for 15 seconds.** Transfer barbacoa to steam table pan and hold hot for service. Drain liquid. **Critical Control Point: Hold hot at 135°F or above until service.**
6. Lay bread slices on preparation surface. Place 1 slice of pepper jack cheese on one slice of bread. Add 2 oz barbacoa, 1 tsp pickled red onions, and 1 tbsp cilantro lime crema. Top with second slice of pepper jack cheese and remaining bread slice.
Lightly coat outside of bread with butter spray.
7. Place sandwiches in a single layer on lined sheet pans and bake until bread is golden brown and cheese is melted. **Critical Control Point: Product must reach an internal temperature of 165°F for 15 seconds.**
8. Transfer barbacoa grilled cheese to sheet pans and hold hot for service. **Critical Control Point: Hold hot at 135°F or above until service.**

CORRECTIVE ACTION HOT FOOD: All cooked food items being held for service that drop below 140 degrees must be removed from service until such time as they are reheated to 165 degrees. Any food not eaten after reheating must be discarded.

Place product in warming cabinet until served. Ensure that hot food is held at a temperature above 140° F.

CORRECTIVE ACTION HOT FOOD: All cooked food items being held for service that drop below 140° F must be removed from service until such time as they are reheated to 165° F. Any food not eaten after reheating must be discarded.

Maximum holding time is two (2) hours. Discard product after maximum holding time is reached. Do not reheat product.

Allergens

Milk
Sesame
Soy
Wheat

Added Sugar Limitations

Not applicable.

Vendors

Bake Crafters Food Company
Bongards Premium Cheese
ButterBuds
C&H/Domino Sugar

Dates

Last Updated	Created
06-05-2026	05-23-2026