

Quesadilla Bite Nachos (SFR- School Food Rocks)



General Information

Recipe #	Category	Source
2114770	Lunch Entree	Local

Ingredients

Name	Quantity	Quantity + 2
Quesadilla Bites, Cheese, 56/4oz, 14#, 1M, 1.25WG, Del Real, Product Code 615	400 bites	
Cheese, Sauce, Ultimate Creamy, White, Pouch, 6/106oz, 39.75#, Land O Lakes, 39947	7 lbs., 13 oz.	
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 1/8 FL OZ	
Sugar, Granulated, 25#, C&H Sugar, 404720	1/2 c., 1 tsp.	
Salt, table	1 tbsp., 1 1/4 tsp.	
Pico de Gallo (SFR-School Food Rocks)	1 gal., 2 qt., 1 c.	
Tomatoes, red, ripe, raw, year round average	3 qt., 1 pt., 1 c. chopped or sliced	
Onions, raw	1 qt., 1 c. chopped, raw to prepared	
Coriander (cilantro) leaves, raw	1 pt., 1 3/4 c.	
Peppers, jalapeno, raw	15 pepper	
Limes, raw	10 fruit (2" dia)	
Salt, table	1 tbsp., 2 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. Wash and dry all produce.
2. Preheat oven to 375°F.
3. 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.



Quesadilla Bite Nachos

Serving Size	Yield
1 serving	100.00

Nutrition Facts

Serving Size 1 serving (200 gm)

Amount Per Serving		
Calories		323.084
		% Daily Value*
Total Fat	18.919 gm	29.107%
Saturated Fat	8.514 gm	42.571%
Trans Fat	0.000 gm	
Cholesterol	39.167 mg	13.056%
Sodium	995.417 mg	41.476%
Total Carbohydrate	27.550 gm	9.183%
Dietary Fiber	2.051 gm	8.205%
Total Sugars	2.242 gm	
Includes 0.999 gm of Added Sugars		
Protein	13.068 gm	26.135%
Vitamin A	14.630*	1.626%
Vitamin C	8.870*	14.783%
Vitamin D	0.000*	
Calcium	460.697	46.07%
Iron	0.815	4.528%
Potassium	440.108	9.364%
Saturated Fat % of Calories		23.718 %
Added Sugar % of Calories		1.237 %

* 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	1.25 oz

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.**
4. Prepare the Pico de Gallo:

1. Dice onions, tomatoes, and jalapeños. Chop cilantro and cut limes in half.

2. Combine onions, tomatoes, jalapeños, salt, and cilantro in a bowl. Add the juice of limes and mix ingredients well. Cover and refrigerate for at least 1 hour before use. **Critical Control Point: Hold cold at 41°F or below until service.**
5. Place unopened queso cheese pouch on perforated steam table pan or tray in steamer. Heat for 12–15 minutes, or until sauce reaches 145°F–155°F. Carefully remove as product will be hot. Transfer queso blanco cheese sauce to steam table pan and hold hot for service. **Critical Control Point: Hold hot at 135°F or above until service.**
6. Line sheet pans with parchment paper. Place quesadilla bites in a single layer on pan. Place pan in preheated oven for 6–9 minutes. **Critical Control Point: Product must reach an internal temperature of 165°F for 15 seconds.** Transfer quesadilla bites to hot holding cabinet until service. **Critical Control Point: Hold hot at 135°F or above until service.**
7. Assembly:

1. Place 3 quesadilla bites into serving container.

2. Drizzle with 1 oz queso blanco cheese sauce.

3. Top with ¼ cup pico de gallo.

4. Add 1 tsp pickled red onions.

5. Garnish with chopped cilantro and pickled jalapeños.
8. Serve immediately.

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.

Dates

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

Allergens

Milk

Added Sugar Limitations

Not applicable.

Vendors

- C&H/Domino Sugar
- Land O Lakes