



Recipe Production

Printed: 07/10/2025 1:11

Recipe Number: OU534

Recipe Name: Beef Enchilada 6-12

Hot: Yes

Recipe Source: Boulder Valley School District

HACCP Process Category:

Same Day

Serving Description: 2 Enchiladas

Projected Yield

Actual Yield

Quantity	Serving Size	Quantity	Serving Size	Leftovers	Disposition
96	2 Each				

Labor

Employee Name	Start Time	Stop Time	Total Time	Rate

Stock Number	Description	Amount 1	Measure 1	Amount 2	Measure 2	Location
1000	CORN STARCH 24/1 LB	8	Ounce			(Unassigned)
TAP	WATER	12	Pound	8 2/3	Ounce	(Unassigned)
9538	ONION YELLOW JMB 50 LB	6	Pound			(Unassigned)
2570	GARLIC WHOLE PEELED 5 LB	10 2/3	Gram			(Unassigned)
2600	CILANTRO 6 CT	4	BUNCH			(Unassigned)
1311	OIL OLIVE CANOLA BLEND 10 L	3/4	Cup			(Unassigned)
1011	SALT KOSHER	4	Ounce	7 1/8	Gram	(Unassigned)
1022	SPICE PEPPER BLK 18OZ	20	Gram			(Unassigned)
1046	SPICE CUMIN BULK 10 LB	1	Ounce	21 1/4	Gram	(Unassigned)
1019	SPICE PAPRIKA 18OZ	4	Ounce	7 1/8	Gram	(Unassigned)
1017	SPICE CHILI POW 20OZ	4	Ounce	7 1/8	Gram	(Unassigned)
1049	SPICE OREGANO BULK 5 LB	9	Gram			(Unassigned)
9045	TOMATOES DICED COMM 6/10	8	Pound			(Unassigned)
2500	BEANS BLACK 6/10	9	Pound	4	Ounce	(Unassigned)
3001	BEEF GROUND FRESH 85/15	17	Pound	8	Ounce	(Unassigned)
1516	CHEESE CHED SHRED 20 LB	8	Pound			(Unassigned)
3543	TORTILLA 6" WG 12/12 CT	192	TORT 6"			(Unassigned)

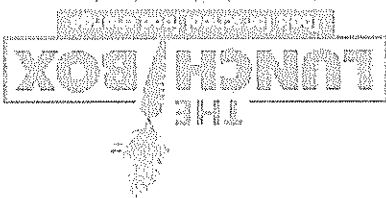
Cooking Instructions

Cooking Temperature: 0

Cooking Times: Hours: 0

Minutes: 0

Pre-Preparation Instructions



Recipe Production

Recipe Number: OUS34
Recipe Name: Beef Enchilada 6-12

1. Make the homemade enchilada sauce:

Ingredients:

CORN STARCH

WATER

ONION YELLOW

GARLIC WHOLE PEELED

CILANTRO

OIL OLIVE CANOLA BLEND

SALT KOSHER

SPICE PEPPER BLCK

SPICE CUMIN

SPICE PAPRIKA

SPICE CHILI POWDER

SPICE OREGANO

TOMATOES DICED

a. Whisk the corn starch with enough water to form a slurry - The consistency of thin gravy.

b. Wash and dice the onions.

c. Wash and mince the garlic.

d. Wash and chop the cilantro.

e. Saute garlic and onions in oil until the onions are translucent.

f. Add the spices and chopped cilantro.

g. Add the diced tomatoes.

h. Stir to combine all the ingredients and then to bring a simmer.

i. Burr mix and add in the slurry.

j. Bring sauce to a boil.

k. Set aside.

2. Drain and rinse black beans.

3. Preheat oven to 350 degrees F.

Preparation Instructions

1. Cook the ground beef for about 15 minutes or until browned with an internal temp of 160 degrees F.

2. Drain the fat and liquid from the beef once cooked through.

3. In a large bowl, combine the cooked beef, drained black beans, and half of the cheese amount.

4. Spread 16oz. of enchilada sauce onto the bottom of each hotel pan.

5. Lay out the tortillas and place 2oz. of the meat/bean/cheese mixture in the center.

6. Roll the tortillas over the filling and place 24 rolled tortillas into each hotel pan on top of the sauce.

7. Cover with 24oz. of sauce in each pan.

8. Cover the pans with parchment paper and foil.

9. Cook covered at 350 degrees for 20 minutes, or until an internal temperature of 155 degrees F.

10. After 20 minutes, uncover the pans and top each pan with 8oz. of cheese.

11. Cook for another 15 minutes until the cheese is melted.

Serving Instructions

Serving = 2 Enchiladas



Recipe Production

Printed: 07/10/2025 1:11

Recipe Number: OU534

Recipe Name: Beef Enchilada 6-12

Nutrient	Unit	Recipe Nutrient Value	Nutrient Value per 100 Grams	Nutrient Value per Serving	% of Calories	Missing Value
Food Energy	kcal	59,265.1113	171.5972	617.3449		
Saturated Fat	g	1,159.0732	3.3560	12.0737	17.60	
Sodium	mg	124,452.5824	360.3421	1,296.3811		
Total Trans	g	74.2207	0.2149	0.7731		*
Total Fat	g	2,979.2602	8.6262	31.0340	45.24	
Cholesterol	mg	9,208.0697	26.6612	95.9174		
Carbohydrate	g	5,391.2790	15.6100	56.1592	36.39	
Total Dietary Fiber	g	594.9402	1.7226	6.1973		
Protein	g	3,212.0764	9.3003	33.4591	21.68	
Vitamin A (RE)	RE	23,526.8026	68.1199	245.0709		
Vitamin A (IU)	IU	145,519.4628	421.3395	1,515.8277		
Vitamin C	mg	825.4770	2.3901	8.5987		
Calcium	mg	41,564.8273	120.3475	432.9670		
Iron	mg	525.6929	1.5221	5.4760		
Moisture	g	17,913.8629	51.8681	186.6027		*
Ash	g	454.4769	1.3159	4.7341		*

Stock Number	Description	Units per Case	Location	Cases	Broken Units	Broken Unit Description	Actual Used
1000	CORN STARCH 24/1 LB	1.00	(Unassigned)	0	0.50	BOX (1 LB)	/
TAP	WATER	1.00	(Unassigned)	1	0.50	Pound	/
9538	ONION YELLOW JMB 50 LB	1.00	(Unassigned)	6	0.00	LB	/
2570	GARLIC WHOLE PEELED 5 LB	1.00	(Unassigned)	0	0.02	LB	/
2600	CILANTRO 6 CT	1.00	(Unassigned)	5	0.71	BUNCH	/
1311	OIL OLIVE CANOLA BLEND 10 L	1.00	(Unassigned)	1	0.62	CONTAINER (	/
1011	SALT KOSHER	1.00	(Unassigned)	0	0.09	BOX (3 LB)	/
1022	SPICE PEPPER BLK 18OZ	1.00	(Unassigned)	0	0.71	OZ	/
1046	SPICE CUMIN BULK 10 LB	1.00	(Unassigned)	0	0.11	LB	/
1019	SPICE PAPRIKA 18OZ	1.00	(Unassigned)	4	0.25	OZ	/
1017	SPICE CHILI POW 20OZ	1.00	(Unassigned)	4	0.25	OZ	/
1049	SPICE OREGANO BULK 5 LB	1.00	(Unassigned)	0	0.02	LB	/
9045	TOMATOES DICED COMM 6/10	1.00	(Unassigned)	1	0.25	CAN (102 OZ)	/
2500	BEANS BLACK 6/10	1.00	(Unassigned)	1	0.33	CAN (111 OZ)	/
3001	BEEF GROUND FRESH 85/15	1.00	(Unassigned)	17	0.50	LB	/
1516	CHEESE CHED SHRED 20 LB	1.00	(Unassigned)	8	0.00	LB	/
3543	TORTILLA 6" WG 12/12 CT	1.00	(Unassigned)	192	0.00	TORTILLA	/

REPORT CRITERIA:

Sections Filter(s):

Criteria Filter(s):

Report Comments Section:

