



Quick Quesadilla

Quesadillas, a popular menu item in Mexico, are made by folding a corn or flour tortilla in half and filling it with a variety of ingredients such as vegetables, cheese, beans, and meat. This recipe puts a twist on the traditional favorite by baking the quesadillas, instead of toasting them on a griddle or in a pan. This allows you to cook several at one time. Try topping these quesadillas with avocado, cilantro, or salsa.

CACFP CREDITING INFORMATION

2 wedges or 1/3 quesadilla provides
 Legume as Meat Alternate: 1 1/2 oz equivalent meat alternate, 1/4 vegetable, and 1 oz equivalent grains OR Legume as Vegetable: 1 oz equivalent meat alternate, 3/8 cup vegetable, 1 oz equivalent grains.

SOURCE

Team Nutrition CACFP Multicultural Recipe Project.

INGREDIENTS	25 SERVINGS		50 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Spinach, frozen, chopped	4 lb 9 oz	2 qt 2 1/2 cup	9 lb 2 oz	5 qt 1 cup	1 Thaw, drain, and squeeze excess liquid from spinach. For 25 servings, yields: 1 qt 2 1/4 cups (1 lb 15 1/4 oz). For 50 servings, yields: 3 qt 1/2 cups (3 lb 14 1/2 oz).
Dark-red kidney beans, canned, no-salt-added, drained and rinsed or kidney beans, dry, cooked	1 lb 9 oz	1 qt (3/8 No. 10 can)	3 lb 2 oz	2 qt (3/4 No. 10 can)	2 Preheat oven to 350 °F. 3 Place kidney beans in a large microwavable bowl.
Garlic powder		1 Tbsp 1 tsp		2 Tbsp 2 tsp	4 Add garlic powder, onion powder, and chili powder.
Onion powder		2 tsp		1 Tbsp 1 tsp	

INGREDIENTS	25 SERVINGS		50 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Chili powder		1 tsp		2 tsp	<p>5 Lightly mash beans by squeezing using gloved hands (at least 50% of the beans should appear whole). Be careful not to overmash beans.</p> <p>For 25 servings, mash to yield about 3¹/₈ cups. For 50 servings, mash to yield about 1 qt 2¹/₄ cups.</p>
Whole-grain tortillas, 8" (at least 51 gm each)		17 each		34 each	<p>6 Heat in microwave for 3 minutes. Stir with a spoon.</p>
Mozzarella cheese, low-fat, shredded	1 lb 9 oz		3 lb 2 oz		<p>7 Prepare quesadillas: Place half of the tortillas on a sheet pan (18" x 26" x 1"). Spread ³/₄ cup (6 oz ladle) of spinach on each tortilla. Top each with ³/₈ cup (No. 10 scoop) of bean mixture and ³/₄ cup of cheese.</p>
					<p>8 Place remaining tortillas on top.</p>
Nonstick cooking spray		2 sprays		4 sprays	<p>9 Spray filled quesadillas with nonstick cooking spray. Bake for 15 minutes.</p> <p>Critical Control Point: Heat to 140 °F or higher for at least 15 seconds.</p>
					<p>10 Remove from the oven. Cut each quesadilla into 6 wedges.</p>
					<p>11 Serve 2 wedges or ¹/₃ quesadilla. Optional: Serve with sliced or mashed avocado, cilantro or salsa.</p> <p>Critical Control Point: Hold at 140° F or higher.</p>



NUTRITION INFORMATION

For 2 wedges or 1/3 quesadilla.

NUTRIENTS	AMOUNT
Calories	203
Total Fat	6 g
Saturated Fat	2 g
Cholesterol	10 mg
Sodium	442 mg
Total Carbohydrate	26 g
Dietary Fiber	6 g
Total Sugars	2 g
Added Sugars included	N/A
Protein	14 g
Vitamin D	N/A
Calcium	157 mg
Iron	2 mg
Potassium	N/A

N/A=data not available.

MARKETING GUIDE

Food as Purchased for	25 Servings	50 Servings
Kidney beans, dry	11 oz	1 lb 5 oz

NOTES

*See Marketing Guide for purchasing information on foods that will change during preparation or when a variation in ingredients is available.

Tips for Soaking Dry Beans

1 lb dry kidney beans = about 2½ cups dry or 6¼ cups cooked beans.

Overnight Method: Add 1¾ qt cold water to every 1 lb of dry beans. Cover and refrigerate overnight. Discard the water. Proceed with recipe.

Quick-Soak Method: Boil 1¾ qt of water for each 1 lb of dry beans. Add beans and boil for 2 minutes. Remove from heat and allow to soak for 1 hour. Discard the water. Proceed with recipe.

Tips for Cooking Dry Beans

Once the beans have been soaked, add 1¾ qt water for every 1 lb of dry beans. Boil gently with lid tilted until tender, about 2 hours. Use cooked beans immediately.

Critical Control Point: Hold for hot service at 140 °F or higher or chill for later use. To chill, cool to 70 °F within 2 hours and to 40 °F or lower within an additional 4 hours.

YIELD/VOLUME

25 Servings	50 Servings
6 lb 12 oz 50 wedges	13 lb 8 oz 100 wedges

