



Fernando's Enchilada Preparation Instructions

STEP 1

Pre-heat convection oven to 325 degrees. Spray full size shallow steam table pan with cooking spray. Place three rows of eight thawed enchiladas in the pan.



PASO 1

Prenda el horno a 325 grados. Coloque 3 filas con 8 enchiladas descongeladas en una bandeja.

STEP 2

Pour 36oz enchilada sauce (1.5oz sauce each enchilada) over enchiladas making sure to cover completely including edges. Cover pan tightly with foil. Place pan in pre-heated convection oven for 20-25 minutes to internal temperature of 160 degrees.



PASO 2

Sirva 36 onzas de salsa sobre las enchiladas asegurandose que cubra todas las enchiladas (1.5 onzas sobre cada enchilada). Cubra la bandeja con aluminio. Hornee por 20-25 minutos (temperatura interna 160 grados).

*If prepping from frozen add 10 minutes

STEP 3

Remove enchiladas from oven and top with 6oz fine shredded mild cheddar cheese (.25oz each enchilada). Cover pan and place in holding cabinet. Allow time for cheese to melt prior to serving.



PASO 3

Saque las enchiladas del horno. Espolvoree queso cheddar suave rallado sobre las enchiladas. Cubra la bandeja y asegurese que todo el queso se redita.

STEP 4

Serve your students great tasting, authentic enchiladas and watch them smile!



PASO 4

Sirva las sabrosas y autenticas enchiladas a sus estudiantes y vealos sonreir.