



CHEF'S
COMMISSARY™
CREATIVE CULINARY SOLUTIONS

Cheese Enchilada

A blend of Four Cheeses wrapped in a Flour Tortilla and garnished with housemade Enchilada Sauce

PRODUCT SPECIFICATIONS

Product ID 4005
Case Count 80

Ingredients

Tortilla: Enriched Malted Flour (wheat flour, malted barley flour, niacin, iron, potassium bromate, thiamine mononitrate, riboflavin, folic acid), Water, Vegetable Shortening (interesterified soybean oil, Fully Hydrogenated Soybean Oil), Contains less than 2% of each of the following: Sugar, Salt, Baking Powder (sodium bicarbonate, corn starch, sodium aluminum sulfate, calcium sulfate), Monoglycerides with BHT & Citric Acid (preservatives), Vital Wheat Gluten, Sodium Metabisulfite, Corn Starch, Microcrystalline Cellulose, Dicalcium Phosphate.

Filling: Cheddar Cheese (pasteurized milk, cheese culture, salt, enzymes, annatto (veg. color), potato starch and powdered cellulose (added to prevent caking), Ricotta Cheese (pasteurized whole milk starter, salt), Mozzarella Cheese, (pasteurized milk, cheese cultures, salt, enzymes), Cream Cheese (pasteurized milk and cream, cheese cultures, salt, stabilizers (carbo bean and/or xanthan and/or guar gum), Hot Sauce (aged cayenne red pepper, vinegar, water, salt, garlic powder), Breadcrumbs (wheat flour, contains 2% or less of: sugar, yeast, soybean oil, salt), Contains 2% or Less of the Following: Salt, Spice, Enchilada Sauce (tomato, water, peppers, garlic, spices, molasses, salt).



Allergens

Contains: Dairy, Gluten/Wheat, Soy



This item is processed in a facility that also processes peanuts and wheat, and their derivatives.

Cooking and Handling Instructions

PRODUCT MUST BE FULLY COOKED BEFORE SERVING

From frozen, place in hotel pan, top with sauce and shredded cheese, cover and bake in preheated 375°F convection oven for 15-20 minutes. Remove cover and continue to bake uncovered until cheese browns. Let rest 10-15 minutes before serving. Discard all leftovers.

*Cooking times may vary based on equipment characteristics