

Chicken Enchilada Casserole

✓ Successfully updated
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Recipe has been successfully updated.

General Information

Recipe # 1839419	Category Lunch Entree	Source Local
Copied From Chicken Enchilada Casserole		

Chicken Enchilada Casserole

Serving Size 1 cup	Yield 150.00
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Ingredients

Name	Quantity	+	Quantity
Chiles, Green, Diced, Mild, Canned, 12/27oz, 20.3#, Embasa, 07883	2 can		
Salt, table	2 tbsp.		
Spices, cumin seed	2 tbsp. ground		
Spices, chili powder	2 tbsp.		
Spices, garlic powder	2 tbsp.		
Spices, pepper, black	2 tbsp. ground		
Freeze Dried Herbs, Cilantro, 6/1200ml, 2.5#, Litehouse, 14058	½ c.		
Chicken, Diced, Premium Grilled 1/2", 10#, 2/5#, 53/3 oz, 2M, Tyson, 10383060928	20 lbs.		
Sauce, Enchilada, Jug, 4/138oz, 34.5#, Pace, 13170	2 gal., 3 qt.		
Tortilla Flour Pressed 10"	50 tortilla		
Rice, brown, long grain, parboiled, dry	1 gal., 2 qt.		
Salsa Jalapeno	1 can		
Campbell's Classic Condensed Cream of Mushroom Soup, 50 Ounce Cans, 12-Pack	2 can		
Cream of Chicken Soup	2 can		
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Beverages, water, tap, municipal	1 gal.		

Nutrition Facts

Serving Size 1 cup (294 ml & gm)

Amount Per Serving

Calories	330.517	
% Daily Value*		
Total Fat 6.970 gm		10.724%
Saturated Fat 1.317 gm		6.586%
Trans Fat 0.000* gm		
Cholesterol 46.162 mg		15.387%
Sodium 1222.988 mg		50.958%
Total 44.394 gm		14.798%
Carbohydrate		
Dietary Fiber 2.807 gm		11.228%
Total Sugars 2.164* gm		
Includes 0.000 * gm of Added Sugars		
Protein 21.200 gm		42.4%

Vitamin A, RAE	1.678* mcg	0.186%
Vitamin C	0.011* mg	0.018%
Vitamin D	0.072* mcg	0.36%
Calcium	71.897 mg	7.19%
Iron	1.946* mg	10.811%
Potassium	212.060* mg	4.512%

Saturated Fat % of Calories **3.587 %**

* 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	2 oz
Red/Orange	0.25 cups
Beans, Peas, and Lentils	0.25 cups

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

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Directions

Combine all ingredients except tortilla. Layer meat tortillas like lasagna and cover and cook at 300. For 2 hours and then check if rice is done. If rice is not done then cook until tender. Once done then sprinkle cheese over and cut into 24 pc. or scoop 1 cup.

Spray the pans, place a pan liner to create a barrier between the foil, then foil the top.

Dates

Last Updated

09-17-2025

Created

07-17-2025

Attributes

Made from Scratch

Added Sugar Limitations ⓘ

Not applicable.

Vendors

Campbell's Foodservice

Litehouse

MegaMex Foods

USDA Foods in Schools

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