

LAYERED MEXICAN TORTE

Meat/Meat alternate . Vegetable . Grains/Breads

Ingredients	Weight	50 servings	Measure
*Chicken Meat, cooked, diced, frozen, thawed	2 lb 4 oz
Salsa		1 ½ No.10
cans			
*Refried Beans		2 No.10 cans
Flour or Corn Tortillas, 7" diameter		100 each
*Cheddar Cheese, shredded	3 lb 2 oz	
Iceberg Lettuce, shredded	3 lb 2 oz		6 ¼ cups
Tomatoes, sliced	4 lb.	

Directions

1. Thaw chicken over night in the refrigerator.
2. Add chicken to salsa in large pot or steam kettle, and heat to 165°F.
3. Warm refried beans, in the steamer, to 165°F.
4. Warm tortillas in a covered pan, in the oven, just before meal service.
5. To assemble:
 - Place and spread a #16 scoop of beans on a tortilla.
 - Place a second tortilla on top of beans.
 - Top with a 4 oz. ladle of chicken and salsa mixture.
 - Garnish with 2 slices of tomato, 1 oz (2 tbsp) shredded lettuce, and 1 oz shredded cheese.

*Commodities are in **Bold**

Serving: 1 torte
provides 2 ¾-oz meat/meat alternate,
7/8-/cup servings of vegetable, and
2 servings of grains/breads

Yield: 50 tortes

Nutrients Per Serving (1 torte)

Calories	252	Saturated	4.2g	Iron	4.1mg
Protein	20g	Cholesterol	41mg	Calcium	308mg
Carbohydrate	24g	Vitamin A	134RE	Sodium	902mg
Total Fat	8	Vitamin C	16mg	Dietary Fiber	6g

Recipe provided by Martha Cetina, Joliet Central High School, Illinois
 This recipe has not been standardized by USDA.