



Pear Bacon Spinach & Pepper Jack Quesadilla

38 Servings

Portion: 1 each quesadilla

Meal Component Crediting K-8, 9-12: 2 oz Meat/Meat Alternate; 2 oz eq WGR Grain, and ¼ cup fruit.

Ingredients	Weight	Measure
Tortilla, whole grain, 10"		38 each
Pears, Pacific Northwest, canned, diced, extra light syrup, drained		1 no. 10 can
Cheese, pepper jack, ½ oz slices	4 lb 12 oz	
Spinach, fresh, ready to use	12 oz	
Bacon, turkey, precooked		38 slices

*1 #10 can pears diced, packed in juice or light syrup provides about 9 1/2 cups (66 oz) drained pears. We recommend using only U.S. grown and canned pears for the best flavor, quality, texture and yield.

Method

1. Thaw tortillas at room temperature overnight. Proper thawing will aid in handling the product without breaking and cracking.

2. Drain canned pears to remove the liquid. Best if drained overnight in the refrigerator.

3. Preheat oven to 400° F.

4. Line sheet pan with parchment paper and spray with pan release.

5. Place tortillas on work surface. Place 1 oz (2 slices) of pepper jack cheese on half of each tortilla. Top with 2 Tbsp spinach (about 4-5 leaves). Place 1 slice of bacon on top of spinach.

6. Using a no. 16 disher, top bacon with ¼ c drained, diced pears. Place another ounce (2 slices) of pepper jack cheese on top of pears.

7. Fold over and place tortilla on prepared pan. Spray tops of quesadillas with pan release. Using a no. 30 disher (or 2 Tbsp), sprinkle a line of dried cranberries in between pears and chicken, and then place remainder in bottom right corner.

8. Bake at 400° F for 6-7 minutes until heated through and cheese is melted. Transfer 6 tortillas (shingle) to each 2 inch full size steamtable pan.

CCP: Heat to 135° F or higher.

CCP: Hold for hot service at 135° F or higher.

Nutrients Per Serving

Calories	448
Protein	19 g
Carbohydrate	41 g
Total Fat	23 g
Saturated Fat	14 g
Cholesterol	51 mg
Sodium	954 mg
Dietary Fiber	5 g
Trans Fat	0 g