

**UC Davis Dining Services  
STANDARDIZED RECIPE FORM**

**Recipe Name:** Enchilada Casserole

**Special Equipment:** 60 qt mixing bowl, hotel casserole pans  
20 gallon steam jacket kettle

**Total Yield (Portions):** 200

**Total Yield (Weight):** 150 lbs

**Portion size:** 12 ounces

**Portion Utensils:** Fork

**Cooking Temperature:** 375° F

**Cooking Time:** 35 minutes

Ingredients:	Amounts:			Preparation Instruction Steps:
	Volume	Weight	Count	
Dry Enchilada Sauce Mix		2.34 lbs		1. Preheat oven to 375 degrees F.
Tomato Paste		1 #10 can, 2.06 ounces		2. In a 60-quart large bowl, mix the dry enchilada sauce according to package directions, replacing tomato sauce with the tomato paste and water.
Water	1 gallon, 2 ¾ cups			3. In a large skillet, brown the ground beef with garlic salt and onion powder; drain fat.
Ground Beef		37.5 lbs		4. Mix Refried beans and ½ cup of the prepared enchilada sauce with the meat.
Garlic Salt	½ cup, 1 tsp			5. Dip enough corn tortillas to cover the bottom of 6 hotel casserole dishes in the remaining enchilada sauce. Arrange tortillas in the dish.
Onion Powder	¼ cup, 1 tsp			6. Spoon in half of the meat mixture, covering the tortillas. Spread half of the cheeses over the meat.

Refried Beans		3 #10 cans, 3.06 oz		7. Cover with another layer of tortillas dipped in enchilada sauce.
Corn Tortillas			300	8. Spoon in remaining meat mixture and top with a final layer of tortillas dipped in enchilada sauce.
Shredded Cheddar Cheese		6 ¼ lbs		9. Pour any remaining sauce over the layers and top with remaining cheese.
Shredded Monterey Jack Cheese		6 ¼ lbs		10. Cover and bake in preheated oven for 20 minutes. Remove from oven and let sit for 5 minutes before serving.