Tastybrands

Fajita Beef Stuffed Shells



Ingredients *(Serves 18)*

• 1 bag	Tasty Brands Beef Stuffed Shells (#00905WG)
• 2 qt., 1 pt.	Sauce, Enchilada, Nutritionally Enhanced, Canned, 6/106oz., 39.75#, Red Gold, REDRL99
• 1 qt., ½ c.	Vegetable Blend, Peppers & Onions, Fajita, Frozen, 12/2#, Simplot Simple Goodness, 10071179746621
• 4 ½ oz.	Cheese, monterey

Directions

1. Preheat oven. Preheat convection oven to 350°F with the fan on high.
2. Prepare fajita vegetables. Place the measured frozen pepper and onion blend in slotted steam-table pans without overloading. Steam according to manufacturer instructions until vegetables reach 165°F. The manufacturer lists approximately 4 minutes per 2-lb bag; time may vary with batch size and equipment. Drain thoroughly and hold at 140°F until service.
3. Assemble shells. Spray a full-size stainless steel steam-table pan with nonstick cooking spray. Spread approximately 3 cups of the measured enchilada sauce across the bottom. Arrange 36 frozen beef stuffed shells in a single layer. Spread all remaining measured sauce over the shells, covering them completely. Cover the pan tightly with aluminum foil. Bake approximately 45 minutes, or until temperature reaches 165°F for at least 15 seconds. Adjust cooking time as needed.
4. Add cheese. Divide the pan into 18 two-shell portions. Distribute the 4½ oz. Monterey Jack evenly, providing ¼ oz. per portion. Return briefly to the oven until cheese melts.
5. Portion shells and sauce. Serve 2 shells per portion.
6. Portion vegetables. Divide the entire cooked, drained vegetable batch evenly among 18 servings and serve.

CN Crediting

2 m/ma

2 oz eq gr

Nutrition Facts per serving*

Calories: 300 **Total Fat: 10g**
Sat Fat: 1g **Sodium: 676mg**

**This is an approximation of the final nutritional data and will vary based on the actual products you choose to use in the recipe.*