

Recipe Name: Lamb Quesadillas**Recipe Category:** Lamb Lunch**Portion Size:** 1 quesadilla (2 oz. meat serving)**Ingredients:** Yields: 50 servings

Ingredients	Notes:
3 tablespoons garlic, minced	Washed, trimmed, peeled and minced
6-7 pounds ground lamb, lean	May use ground turkey or beef
¼ cup olive oil	
1 tablespoon salt, plus 1 teaspoon	
2 teaspoons ground black pepper	
3 cups shallots	Washed, trimmed, peeled and diced
4 tablespoons cloves garlic, divided	Washed, peeled and minced
2 tablespoons ground oregano	
6 pounds low fat mozzarella, shredded	
6 pounds low fat feta cheese, crumbled	
½ cup lemon juice	
5 pounds seedless cucumber	Washed, trimmed, peeled and minced
2 quarts Nonfat Greek yogurt	
1 cup green onions	Washed, trimmed, and thinly sliced.
25 large burrito size quesadillas	(may also be made with warmed flat bread)

Directions:

Steps:	Directions:	Critical Control Point /Quality Assurance
1	In a large skillet, brown lamb in olive oil. Stir in shallots, 2 T. garlic, salt, and pepper. Drain.	Lamb temperature must reach 165 degrees.
2	In a large bowl, combine yogurt, lemon juice, garlic, 1 teaspoon salt, and cucumbers. Stir and cover. Chill until ready to use.	
3	On a large griddle, brush with oil. Add tortillas and top with mozzarella, feta and lamb. Cook until cheese is melted, and tortilla is lightly brown. Fold in half.	
4	To serve, cut in half and top with cucumber yogurt sauce. Garnish with green onions.	

Time Temperature Sensitive food. Food safety Standards: hold food for service at an internal temperature above 140° F. Do not mix old product with new. Cool leftover product quickly (within 4 hours) to below 41° F. Follow proper cooling procedures. Store leftovers in a tightly sealed, labeled and dated container. Use leftover within 72 hours if stored in refrigerator or 30 days if stored in the freezer. Reheat leftover product quickly (within 2 hours) to 165 degrees F for 15 seconds. Reheat left over product only once; discard if not used. Cold holding at 41° F or colder or using time alone (less than four hours). Always wash hands and wash and sanitize counter tops utensils and containers between steps when working with raw meat.

Texture Modified Diets:

Soft & Bite Size: (aka Bite size) **Food particle size ½ inch (~width of standard fork)** Food must be moist. Cut foods with a knife to a ½” particle size after cooking. Moisten with sauce as needed after cutting. Omit green onions. **Chopped: Food particle size ¼ inch (~ ½ width of standard fork)** Food must be moist. Chop foods with a knife to 1/4” particle size after cooking. Moisten with sauce as needed after chopping. Omit green onions.

Minced and Moist:(aka Minced/Mechanical Soft/Ground) **Food particle size 1/8 inch (fits through prongs of standard fork)** Food must be moist. Use a food processor to grind food particles into 1/8 inch after cooking.. Moisten with sauce as needed after processing. Omit green onions.

Pureed: Smooth and cohesive. Use a food processor to puree to a smooth consistency. Foods are processed by grinding and then pureeing them. Peel squash. May add milk or sauce to puree. Do not add too much liquid. Puree should still hold its shape. Must not be firm or sticky. Puree foods while still hot. Appearance should be smooth like pudding. Serve ½ c. puree meat and ½ c. puree pita with toppings separately. Omit green onions.

Therapeutic Modified Diets:

Lowfat: No changes needed.

Diabetic/No added Sugar/No Conc. Sweets/Calorie Controlled: No changes needed

Bland/Anti Reflux: Omit green onion, garlic, cucumbers and pepper.

Liberal House Renal: Omit salt and. Serve 1/2 cup SF rice in place of tortilla or SF tortilla. Omit cheeses.

No Added Salt: No changes needed

2 Gram Sodium: Omit salt. Serve 1/2 cup SF rice in place of pita or SF tortilla. Omit cheeses.

Gluten Free: Use GF corn tortillas. Prepare foods separately to prevent cross contamination.

Allergy Alerts: When an "X" is present, this indicates the allergen is present. Always read all food labels to ensure allergens are not present.

Wheat	Milk	Eggs	Fish Shellfish	Soy	Peanuts/Nuts	Other
X	X					

Key: SF= Salt Free D= Diet or Sugarfree LF = Lowfat FF = Fat Free GF = Gluten Free