



Tostada Smiles



Yield: 100 (1 Tostada)

4.7 ounces or 132.78 grams

Meal Equivalencies: 1.5 m/meat alternates, 2 whole grain rich, 1/8 cup other vegetable, 1/8 cup red/orange vegetable

Ingredients

California Ripe Olives, Low Sodium, Sliced	3 quarts, 1/2 cup
Salsa, Reduced Sodium	3 quarts, 1/2 cup
Shredded RS RF Cheddar Cheese	9 pounds, 6 ounces
Tostada, Pre-baked	100 pieces
Pan spray	1 ounce

Directions Day of Service:

Pre-Prep:

- Clean and sanitize prep area
- Pull olives and salsa from dry storage and carefully discard lids
- Drain olives well
- Place salsa and olives at work station
- Pull tostadas from dry storage and place at work station
- Pull shredded cheddar cheese from cooler and place at work station
- Pull sheet pans and place at work station

Prep:

- Wash hands thoroughly
- Set up ingredients for production line

Prep:

CCP: Prepare foods at room temperature in two hours or less

- Wash hands thoroughly
- Top each sheet pan with parchment paper
- Spray lightly with pan spray
- Line up assembly line
- Lay out the tostadas on the sheet pans
- Top each tostada with 1/8 cup salsa using a #30 scoop
- Add 1 1/2 ounce shredded mozzarella cheese using a #10 scoop (3/8 cup)
- Top each tostada with 1/8 cup of sliced olives forming a smiley face (1 #30 scoop)

Cook:

CCP: Heat until an internal temperature of 140°F is reached for 15 seconds.

- Bake in preheated 350°F convection oven for 15 minutes or until cheese is melted

Hold:

CCP: Hold above 135°F

- Hold in warming cart above 135°F

Serve:

CCP: Hold above 135°F

- Serve one smiley tostada