

Huevos Rancheros Con Papas

School Operator Recipe

School District: Oklahoma City Public Schools
 Operator: District Executive Chef Robin L. Obert



Operator Notes:

I wanted to create a recipe that was affordable (using mainly commodity items), easy to prepare and packed with flavor. I also wanted to create this recipe so that the spice factor could be adjusted to fit each demographic. At Oklahoma City Public Schools our sites are incredibly diverse in culture. This was an easy fix with the use of chipotle in adobo and the option of serving with Pico de gallo or salsa (commodity or freshly made). There are many options with this particular recipe, kids love choices, this recipe gives them that freedom. Our kids LOVE tater tots! The golden caramelized tater tots add yet another layer of flavor for the kids.

And... Who doesn't LOVE tater tots and bacon? Together a smash hit!

Ingredients	Servings 25		Directions
	Weight	Measure	
Eggs, Scrambled	3 pounds	12 cups	<ol style="list-style-type: none"> Coat one full size hotel pan with pan spray. Bake tater tots according to manufacturer's recommendation. Finely chop chipotle in adobo. In a bowl mix scrambled eggs, enchilada sauce, chipotle in adobo & bacon. Pour into the coated hotel pan. Top mixture with cheese (reserve one cup for later) and bake for 15 – 20 minutes (until internal temperature reaches 165'). Crush tortilla chips in to smaller pieces and sprinkle over baked mixture. Top with tater tots to form a single layer. Finish by garnishing with the remaining cheese and green onion. Can be served with salsa or Pico de gallo. <p>The garnish on this dish can be varied to make use of product that may be reaching its end. Garnish with colorful peppers, Pico de gallo, green onions, or anything to give it a pop of color or interest!</p>
Cheddar cheese, Shredded	1 pound	4 cups	
Enchilada sauce		4 cups	
Chipotle peppers in adobo (to taste)	6 oz		
Bacon, cooked chopped	8 oz		
Tater tots	2 pounds	8 cups	
Tortilla chips	6 oz		
Green onion, chopped		½ cup	

Times

Prep Time: 15 min	Cook Time: 15 min	Ready Time: 30-40 min
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