



SHAKEY'S®

"Buffet Enchiladas"





Enchiladas

Ingredients/Tools	Measurement
Enchiladas	15 ea
Enchilada Sauce	15 oz
Food Release Spray	As needed
Cheddar/Jack Blend	10 oz
Tools	
Half Size Stainless Steel San 2 ½" Deep	1
Foil Wrap	1

1. Use a shallow half pan. **Liberally** spray the entire pan with white cap bakery release spray, covering the bottom and all sides generously to prevent sticking.
2. Place 15 enchiladas in the pan. Arrange approximately 11 enchiladas across the width and 4 along the side to fully cover the pan.



Important Tips:

- Make-Ahead:** Enchiladas can be prepped up to **48 hours in advance**.
- Storage:** Keep enchilada cases **frozen** until ready to prep. Use manufacturer's expiration date.
- Sauce Shelf Life:** Enchilada sauce is good for **7 days under refrigeration**.
- Same Day Use:** Baked enchiladas must be discarded same day.

3. Stir the enchilada sauce well. Using a 3 oz spoodle, pour 5 spoodles (15 oz) evenly over the enchiladas. Gently shake the pan to evenly distribute the sauce.
4. Evenly sprinkle 10 oz of the cheddar and jack cheese blend across the top of the enchiladas.



5. Cover the pan with foil and bake at 450–475°F for 20–25 minutes.
6. After baking, transfer to the warmer. Keep enchiladas covered in the warmer to prevent drying out.
7. Refill the buffet line as necessary. Use a slotted spoon to serve.

