MEAL COMPONENT CONTRIBUTION:
3 oz. eq. meat/meat alternate, 1 oz. eq. enriched grain, 1/8 cup red/orange vegetable

NUMBER OF PORTIONS: 100  SIZE OF PORTION: 1 fajita

RECIPE HACCP PROCESS: #2 - Same day service

MEAT/MEAT ALTERNATE : ENRICHED GRAIN : VEGETABLES (RED/ORANGE)

<table>
<thead>
<tr>
<th>INGREDIENT</th>
<th>MEASURE (FOR 100 SERVINGS)</th>
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</thead>
<tbody>
<tr>
<td>Chicken Strips, Fajita, USDA Foods, #A563</td>
<td>16 pounds + 14 ounces</td>
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<tr>
<td>Spice Blend MS, Southwest, No Salt, #2735</td>
<td>1 cup</td>
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<tr>
<td>Pimentos, Diced, Canned, #2817</td>
<td>28 ounces</td>
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<tr>
<td>Onions, Frozen, Diced, #1610</td>
<td>2 cups</td>
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<tr>
<td>Peppers, Green, Diced, Frozen, #1613</td>
<td>2 cups</td>
</tr>
<tr>
<td>Tortilla, Soft Flour, 6”, #1221</td>
<td>100 tortillas</td>
</tr>
<tr>
<td>Cheese, Cheddar, Low Fat, Shredded, USDA, #B027</td>
<td>6 pounds + 4 ounces</td>
</tr>
<tr>
<td>Salsa, Bulk, #A237-USDA Foods</td>
<td>1 gallon</td>
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</table>

DIRECTIONS

1. Thaw the chicken in the refrigerator.
   **CCP:** Hold under refrigeration (41 degrees F or lower).

2. Place the chicken in a braising pan or steam-jacketed kettle and heat it. Then sprinkle the Southwest Spice Blend and the pimento peppers over the chicken. Then mix them in well.
   **CCP:** Heat to 165 degrees F or higher for 15 seconds at the completion of the cooking process. If manufacturer instructions on package or case have a higher temperature, follow those recommendations.

3. Place the onions and green peppers on top of the chicken mixture. Stir the mixture and heat thoroughly.
   **CCP:** Hold at 135 degrees F. or higher. Check temperature every 30 minutes.

4. Place the chicken mixture in steamtable pans and hold for service. Do not over heat the product.
   **CCP:** Hold at 135 degrees F. or higher. Check temperature every 30 minutes.

5. Warm the tortillas in an oven, or according to package directions.

6. Portion 1 ounce of cheese in containers for service.
   Portion 1 ounce of salsa in containers for service.

7. Assemble the Chicken Fajitas on the serving line by portioning ½ cup (using #8 scoop or 4 ounce spoodle) of the chicken mixture on top of the warmed tortilla. Offer students cheese and salsa portions.

8. Portion one filled fajita with cheese and salsa per serving. Each portion provides 3 oz. eq. meat/meat alternate, 1 oz. eq. of enriched grain, and 1/8 cup of red/orange vegetable.
   **CCP:** Hold and maintain the product at a minimum of 135 degrees F or higher. Check temperature every 30 minutes. Leftovers should be covered, labeled and dated. Quick chill within 2 hours to 70 degrees F or lower and from 70 to 41 degrees F within an additional 2 hours.
PRODUCTION NOTES
Adjust seasoning for students in younger grades.

Use USDA Foods products when available.
Refer to USDA FNS Food Buying Guide for School Meal Programs for quantities to purchase if recipe is altered.
If changes are made in ingredients, check crediting information and re-calculate the nutrition analysis.
"Culinary Techniques for Healthy School Meals" provides seasoning and serving ideas for poultry.

MISCELLANEOUS NOTES
This recipe uses the USDA fajita chicken strips, USDA cheddar cheese and USDA salsa. Please notice that the amount of chicken used and the nutritional analysis is different than recipe "MRS528-Chicken Fajitas (Purchased)" (which uses purchased fajita chicken strips).

NUTRIENTS PER SERVING
Calories 279 | Dietary Fiber 1.06 g | Sodium 902.00 mg | Sat. Fat 7.10 g
Carbohydrates 20.06 g | Protein 24.34 g | Total Fat 11.73 g | Trans Fat 0.00 g

Source: MRS 2020
MRS: 528.1 — Poultry (500s)

CHICKEN FAJITAS- USDA FOODS

UPDATED: 5/1/20
DEVELOPED BY THE MISSISSIPPI DEPARTMENT OF EDUCATION, OFFICE OF CHILD NUTRITION PROGRAMS
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