

CHICKEN FAJITA WRAP-CRUMBLEY

MEAL COMPONENT CONTRIBUTION:

2½ oz. eq. meat/meat alternate, 1¼ oz. eq. whole grains, 1/8 cup red/orange vegetable

NUMBER OF PORTIONS: 100 **SIZE OF PORTION:** 1 wrap

RECIPE HACCP PROCESS: #2 - Same day service



MEAT/MEAT ALTERNATE : WHOLE GRAINS : VEGETABLES
(RED/ORANGE)

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Chicken Strips, Fajita, Southwest Flavor, #1028	15 pounds + 10 ounces
Cheese, Mozzarella, Shredded, #1307	6 pound + 4 ounces
Salsa, Bulk, #2823	3 quarts + 1 cup
Tortilla, Soft Flour, 8", #1222	100 tortillas

DIRECTIONS

- Thaw the chicken in the refrigerator.
CCP: Hold under refrigeration (41 degrees F or lower).
- Heat the chicken according to package or case directions.
Heat to 135 degrees F or higher for at least 15 seconds at the completion of the cooking process. If the manufacturer instructions on the package or case have a higher temperature, follow those recommendations.
- Weigh 2¼ ounces of the chicken strips to determine the portion size
Cover and hold the chicken strips for wrap assembly.
CCP: Cover and hold for service at 135 degrees F or higher.
- Portion 1 ounce of cheese and 1 ounce of the salsa, separately, in individual portion cups.
CCP: Cover and refrigerate at 41 degrees F or lower until ready for service.
- Warm the tortillas according to package or case directions.
- Place 2¼ ounces of chicken strips in each tortilla and serve. Students may select the preportioned cheese and salsa.
- Portion one wrap with cheese and salsa per serving. Each portion provides 2½ oz. eq. meat/meat alternate, 1¼ oz. eq. whole grains, and 1/8 cup red/orange vegetable.
CCP: Hold and maintain the product at a minimum temperature of 135 degrees F or higher. Check temperature every 30 minutes. Unassembled 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 or lower within an additional 4 hours. Leftover assembled wraps do not have good quality when reheated. For best quality, assembled sandwiches should be discarded.

PRODUCTION NOTES

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 sandwiches.

If USDA Foods fajita chicken is used in this recipe, use MRS recipe 4345.1 to determine the amount of chicken to use.

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NUTRIENTS PER SERVING

Calories	264	Dietary Fiber	4.04 g	Sodium	806.98 mg	Sat. Fat	4.74 g
Carbohydrates	24.61 g	Protein	25.34 g	Total Fat	8.03 g	Trans Fat	0.00 g