

CHICKEN FAJITA WRAP - USDA FOODS

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, USDA Foods, #A563	16 pounds
Cheese, Mozzarella, Shredded, USDA	6 pounds + 4 ounces
Salsa, Bulk, #A237-USDA Foods	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.
- Determine 2½ ounce serving size of the chicken strips. 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 salsa, separately, in portion cups.
CCP: Cover and refrigerate at 41 degrees F or lower until ready for service.
- Warm the tortillas according to the package or case directions.
- Place 2½ 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. Quickchill 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 sandwiches 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 purchased fajita chicken strips are used in this recipe, use MRS recipe 4345 to determine the amount of chicken to use.

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NUTRIENTS PER SERVING

Calories	268	Dietary Fiber	3.64 g	Sodium	767.31 mg	Sat. Fat	5.40 g
Carbohydrates	22.78 g	Protein	24.61 g	Total Fat	8.52 g	Trans Fat	0.00 g