

CHICKEN FAJITAS (STRIPS)-BRIGGS

MEAL COMPONENT CONTRIBUTION:

2½ 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)

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Chicken Strips, Fajita, Southwest Flavor, #1028	14 pounds + 2 ounces
Spice Blend MS, Southwest, No Salt, #2735	1 cup
Pimentos, Diced, Canned, #2817	28 ounces
Onions, Frozen, Diced, #1610	2 cups
Peppers, Green, Diced, Frozen, #1613	3 cups
Tortilla, Soft Flour, 6", #1221	100 tortillas
Cheese, Cheddar, Low Fat, Shredded, USDA, #B027	6 pounds + 4 ounces
Salsa, Bulk, #2823	1 gallon

DIRECTIONS

- Thaw the chicken, onions, and peppers in the refrigerator.
CCP: Hold under refrigeration (41 degrees F or lower).
- Place the chicken in a braising pan or steam-jacketed kettle and heat it. Sprinkle Southwest Spice Blend over chicken. Add the pimento and mix it well.
- Place the onions and green peppers on top of the chicken mixture. Stir the mixture well and heat thoroughly.
CCP: Heat to 165 degrees F or higher for 15 seconds at the completion of the cooking process. If manufacturer instructions on the package or case have a higher temperature, follow those recommendations.
- 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.
- Warm the tortillas in the oven, or according to package directions.
- Portion 1 ounce of cheese in containers.
Portion 1 ounce of salsa in containers.
- Assemble the fajitas on the serving line by portioning #6 scoop or 6 oz. spoodle of the chicken mixture on top of warmed tortilla. Offer the students cheese and salsa portions.
- Portion one filled fajita with cheese and salsa per serving. Each portion provides 2½ 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 temperature 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 or lower within an additional 4 hours.

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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 purchased fajita chicken strips. Please notice that the amount of chicken used and the nutritional analysis is different than recipe "MRS 3230-Chicken Fajitas (Crumbly)", "MRS 3230.1-Chicken Fajitas (USDA Foods)" (which uses USDA Foods fajita chicken strips), as well as "MRS 3225 Chicken Fajitas (Diced)-Crumbly", MRS 3225 Chicken Fajitas (Diced)-Briggs", and "MRS 3225 Chicken Fajitas (Diced)-USDA Foods" all of which use diced chicken.

NUTRIENTS PER SERVING

Calories	262	Dietary Fiber	0.28 g	Sodium	964.00 mg	Sat. Fat	6.26 g
Carbohydrates	20.23 g	Protein	21.30 g	Total Fat	10.80 g	Trans Fat	0.00 g