

CHICKEN FAJITAS (STRIPS) (ENRICHED)-BRIGGS

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)

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

DIRECTIONS

- If the chicken, onions, and green peppers are frozen, thaw them in the refrigerator. Drain the green peppers and onions thoroughly on the day of assembly.
CCP: Hold under refrigeration (41 degrees F or lower).
- Place the chicken in a braising pan or steam-jacketed kettle and heat it.
- Sprinkle the Southwest Spice Blend and Pimentos over the chicken and stir the mixture to thoroughly combine it.
- 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.
CCP: Hold under refrigeration (41 degrees F. or lower) until ready for assembly.
- Portion 1 ounce of salsa in containers.
CCP: Hold under refrigeration (41 degrees F. or lower) until ready for assembly.
- 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

- The seasoning may need to be adjusted for younger grades.
- If the chicken, onions, or green peppers are frozen, thaw them in the refrigerator. Drain the green peppers and onions thoroughly on the day of assembly.
- Prepare the Chicken Fajitas for just in time service. Batch cook: Prepare only what can be served in a 30-minute period to maintain maximum quality.

PURCHASING GUIDE

- Purchased chicken strips have a different nutritional value than the USDA Foods chicken strips. See recipe MRS 3230.1 for a recipe using USDA Foods chicken strips. There are also similar recipes using the diced chicken (MRS 3225-Briggs, MRS 3225-Merchants, and MRS 3225.1-USDA Foods).
- Refer to the USDA FNS Food Buying Guide for School Meal Programs and/or the item's product formulation statement for quantities to purchase if the recipe is altered.

MISCELLANEOUS NOTES

If changes are made in ingredients, check the crediting information and re-calculate the nutrition analysis.

NUTRIENTS PER SERVING

Calories	259	Dietary Fiber	1.20 g	Sodium	681.00 mg	Sat. Fat	5.40 g
Carbohydrates	19.50 g	Protein	25.00 g	Total Fat	10.00 g	Trans Fat	0.00 g