

CHICKEN FAJITAS (STRIPS)- USDA FOODS

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, USDA Foods, #A563	16 pounds
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, #A237-USDA Foods	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. Then sprinkle the Southwest Spice Blend and the pimento peppers over the chicken. Then mix them in well.
- Place the onions and green peppers on top of the chicken mixture. Stir the mixture 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 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 an oven, or according to package directions.
- Portion 1 ounce of cheese in containers for service.
Portion 1 ounce of salsa in containers for service.
- 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 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 "MRS 3230-Chicken Fajitas (Crumbly)", "MRS 3230-Chicken Fajitas (Briggs)" (which use purchased 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	274	Dietary Fiber	1.06 g	Sodium	877.34 mg	Sat. Fat	7.02 g
Carbohydrates	19.99 g	Protein	23.60 g	Total Fat	11.53 g	Trans Fat	0.00 g