

CHICKEN FAJITA WRAP-MERCHANTS

MEAL COMPONENT CONTRIBUTION:

2½ oz. eq. meat/meat alternate, 1½ 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	14 pounds + 8 ounces
Cheese, Mozzarella, Shredded, #1307	6 pound + 4 ounces
Salsa, Bulk, #2823	3 quarts + 1 cup
Tortilla, Soft Flour, 8", #1222	100 tortillas

DIRECTIONS

- If the chicken is frozen, thaw it in the refrigerator.
CCP: Hold under refrigeration (41 degrees F or lower).
- Heat the chicken according to package or case directions.
CCP: Heat to 135 degrees F or higher for at least 15 seconds at the completion of the cooking process. If manufacturer instructions on the package or case have a higher temperature, follow those recommendations.
- Weigh 3 ounces of the chicken strips to determine the portion size.
Cover the chicken and hold it in a warmer it until ready for recipe assembly.
CCP: Cover and hold for service at 135 degrees F or higher.
- Portion one ounce of cheese and one ounce of the salsa, separately, in individual portion cups.
Cover the cups and refrigerate them until ready for service.
CCP: Cover and refrigerate at 41 degrees F or lower. Hold for service.
- Warm the tortillas according to the package or case directions.
- Place 3 ounces of chicken strips in each tortilla and serve. Students may select the preportioned cheese and salsa.
CCP: Hold and maintain the chicken at a minimum temperature of 135 degrees F or higher.
CCP: Hold and maintain the cheese at 41 degrees F or lower.
- Portion one wrap with cheese and salsa per serving. Each portion provides 2½ oz. eq. meat/meat alternate, 1½ oz. eq. whole grains, and 1/8 cup red/orange vegetable.
CCP: Hold and maintain the chicken 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 sandwiches do not have good quality when reheated. For best quality, assembled sandwiches should be discarded.
CCP: Cover and refrigerate the cheese and salsa. Check the temperature every 30 minutes. Cover, label, and date any leftovers.

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PRODUCTION NOTES

- Thaw the chicken strips in the refrigerator.
- Purchased fajita chicken strips have a different yield and nutritional value than USDA Foods chicken fajita strips. See recipe MRS 4345.1 for a recipe using USDA Foods fajita chicken strips.
- Prepare Chicken Fajitas for just in time service. Batch cook: Prepare only what can be served in a 30-minute period to maintain maximum quality.
- Use USDA Foods products when available.

PURCHASING GUIDE

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	305	Dietary Fiber	3.00 g	Sodium	757.00 mg	Sat. Fat	7.00 g
Carbohydrates	24.70 g	Protein	25.00 g	Total Fat	12.00 g	Trans Fat	0.00 g