

CHICKEN FAJITAS (DICED)(ENRICHED)-USDA FOODS

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, Diced, Cooked, IQF, #1019	12 pounds + 8 ounces
Onions, Frozen, Diced, #1610	2 cups
Peppers, Green, Diced, Frozen, #1613	2 cups
Spice Blend MS, Southwest, No Salt, #2735	1 cup
Salsa, #10 Can, USDA Foods #100330	3 quarts
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, #10 Can, USDA Foods #100330	3 quarts + 1/2 cup

DIRECTIONS

- 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.
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 over the chicken and mix in 3 quarts ounces of salsa for every 100 servings.
- Place the pimentos, 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 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.
CCP: Hold under refrigeration (41 degrees F. or lower) until ready for assembly.
- Portion 1 ounce of salsa in containers for service.
CCP: Hold under refrigeration (41 degrees F. or lower) until ready for assembly.
- Assemble the Chicken Fajitas on the serving line by portioning 2/3 cup (using #6 scoop) of the chicken mixture on top of the warmed tortilla. Offer students cheese and salsa portions.

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DIRECTIONS

10. Portion one filled fajita with cheese and salsa per serving. Each portion provides 3 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.

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 diced chicken has a different nutritional value than the USDA Foods diced chicken. See recipe MRS 3225.1 for a recipe using USDA Foods chicken. There are also similar recipes using the fajita chicken strips (MRS 3230-Briggs, MRS 3230-Merchants, and MRS 3230.1-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	257	Dietary Fiber	2.40 g	Sodium	479.00 mg	Sat. Fat	5.00 g
Carbohydrates	20.00 g	Protein	22.00 g	Total Fat	10.50 g	Trans Fat	0.00 g

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ILLUSTRATED STEPS FOR PREPARATION OF CHICKEN FAJITAS (DICED)(ENRICHED)-USDA FOODS

1.



Southwest Spice Blend and Salsa with the diced chicken

2.



Peppers and onions being mixed into the diced chicken

3.



Diced chicken mixed with all the fajita ingredients

4.



1 portion of Chicken Fajitas served with Salsa and Cheese