

# CHICKEN FAJITA WRAP-BRIGGS

## 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
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 the 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 3.1 ounces of the chicken strips to determine the portion size.  
Cover the chicken and hold it in a warmer 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	289	Dietary Fiber	3.00 g	Sodium	585.00 mg	Sat. Fat	6.00 g
Carbohydrates	23.00 g	Protein	26.00 g	Total Fat	11.00 g	Trans Fat	0.00 g