

FAJITA CHICKEN LOADED BAKED POTATO - BRIGGS

MEAL COMPONENT CONTRIBUTION:

2 oz. eq. meat/meat alternate, ¾ cup starchy vegetable, 1/8 cup other vegetable

NUMBER OF PORTIONS: 100 **SIZE OF PORTION:** 1 potato

RECIPE HACCP PROCESS: #2 - Same day service



MEAT/MEAT ALTERNATE : VEGETABLES (STARCHY) :
VEGETABLES (OTHER)

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Potato, Whole, Baking, Fresh, 100 Count, #4105	100 medium potatoes
Chicken Strips, Fajita, Frozen, #1028	14 pounds + 2 ounces
Peppers, Green, Diced, Frozen, #1613	1 quart + 2 cups
Onions, Frozen, Diced, #1610	1 quart
Pan Release Spray, Vegetable Oil, #2514	10 second spray
Pimentos, Diced, Canned, #2817	56 ounces
Sauce, Cheese, Nacho Flavor, Bulk, #2255	2 #10 cans

DIRECTIONS

- If the chicken, peppers, and onions are frozen, drain them in the refrigerator. Drain them on the day of assembly.
CCP: Hold under refrigeration (41 degrees F or lower).
- POTATO BAKING INSTRUCTIONS:
Wash the potatoes thoroughly. Scrub them with a vegetable brush. Drain the potatoes well.
- Baking methods:
To steam:
 - Place the potatoes in perforated baking pans and steam them until they are done, approximately 1 hour and 15 minutes.
 To bake:
 - Place the potatoes on sheet pans and cover them tightly with aluminum foil or a lid and bake at 400 degrees F for 1 hour and 30 minutes.
 Serve the potatoes immediately or cover them and place them in a warmer until ready for service.
CCP: Internal temperature must reach 135 degrees F or higher for 15 seconds.
- Heat the chicken according to package and/or case directions.
CCP: Heat to 135 degrees F or higher for 15 seconds at the completion of the cooking process. If the manufacturer instructions on the package or case have a higher temperature, follow those recommendations.
- Sauté the peppers and onions in a braising pan, steam jacketed kettle, or large stock pot coated with food release spray, until they are tender .
- Drain the pimentos and add to them to the pepper and onion mixture. Heat until the desired temperature is reached. Cover the vegetables and hold for service.
CCP: Heat to 135 degrees F or higher for at least 15 seconds at the completion of the cooking process. If the manufacturer instructions on the package or case have a higher temperature, follow those recommendations.
CCP: Cover and hold for service at 135 degrees F or higher.
- Open the cans of cheese sauce. Pour it into a stock pot. Heat the sauce until the desired temperature is reached.
CCP: Heat to 135 degrees F or higher for at least 15 seconds at the completion of cooking process. If manufacturer instructions on package or case have a higher temperature, follow those recommendations.

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DIRECTIONS

8. SERVING THE LOADED BAKED POTATO:

- Slice the potatoes in half lengthwise, without completely dividing them in half. Place each potato in a boat.
- Weigh a 2¼-ounce portion of chicken to determine the portion size.
- Place a 2¼-ounce portion of chicken in each potato.
- Top with a #16 scoop of pepper and onion mixture.
- Ladle 2 ounces of nacho cheese sauce over the potato.

9. Serve the potatoes immediately, or cover them and place them in the warmer until ready for service.

CCP: Hold and maintain product at a minimum temperature of 135 degrees F.

10. Portion one potato, meat, and vegetables per serving. Each portion provides 2 oz. eq. meat/meat alternate, ¾ cup starchy vegetable, and 1/8 cup other vegetable.

Unassembled potatoes may be re-heated. Discard any assembled leftover potatoes.

CCP: Hold and maintain the product at a minimum of 135 degrees F or higher. Check the temperature every 30 minutes. Discard any assembled leftovers.

PRODUCTION NOTES

- If the chicken, onions, or green peppers are frozen, thaw them in the refrigerator. Drain them thoroughly on the day of assembly.
- Prepare the Chicken Fajita Baked Potatoes for just in time service. Batch cook: Complete the final preparation steps for only what can be served in a 30-minute period to maintain maximum quality.

SERVING NOTES

Leftover assembled baked potatoes should be discarded. Any leftover unassembled baked potatoes could be used for soup, potato salad, or quick baked potatoes.

PURCHASING GUIDE

- Purchased fajita chicken strips have a different yield and nutritional value than USDA Foods chicken strips. See recipe MRS 3255.1 for a recipe using USDA Foods fajita chicken.
- Refer to 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.
- Use USDA Foods or Department of Defense (DoD) products when available.

MISCELLANEOUS NOTES

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

NUTRIENTS PER SERVING

Calories	222	Dietary Fiber	2.10 g	Sodium	664.00 mg	Sat. Fat	1.00 g
Carbohydrates	22.00 g	Protein	18.30 g	Total Fat	6.50 g	Trans Fat	0.00 g

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ILLUSTRATED PRESENTATION OF FAJITA CHICKEN LOADED BAKED POTATO - BRIGGS

1.



One serving of Chicken and Ham Loaded Baked Potato