



RECIPE NAME: Fiesta Chicken Ranch Fajitas

File No:

Grade Group: K-8, 9-12	HACCP Process: <input type="checkbox"/> #1 No Cook <input type="checkbox"/> #2 Cook & Serve Same Day <input type="checkbox"/> #3 Includes Cooling Step
Number of Portions: 100	
Portion Size: 1 fajita	
Serving Utensil:	
Servings per Pan: 50	

Recipe Adapted From:

On, Wisconsin!
Menus



Ingredients	Weight	Measure	Procedure
Chicken Stock Cornstarch Oil, Olive Vinegar, White Sugar, Granulated Pepper, Black, Ground Garlic, Granulated Chili Powder Cumin, Ground Oregano Leaves, Dried, Ground Chicken Fajita Strips (Tyson WI Pro C511) Corn, Whole Kernel, No Salt Added, Frozen Onions, Raw, Chopped Peppers, Sweet, Green, Raw, Chopped Tomatoes, Canned, Diced Salsa, Low-Sodium, Canned Tomatoes, Red, Raw, Chopped or Sliced Lettuce, Romaine, Raw, Shredded Tortilla, Whole Wheat, 2.0 oz or 56 g	17 ½ lb	4 cups ½ cup 4 cups 4 cups 3 cups 2 Tbsp + 2 tsp 2 Tbsp + 2 tsp ¼ cup 2 ½ tsp 4 tsp 9 cups 4 cups 3 ¼ cups 3 ¾ cups 3 ¾ cups 3 ½ qt 6 qt + 1 cup 100 Tortillas	Marinade (Note: The day before service marinate the chicken). Prepare no more than 50 portions per batch. <ol style="list-style-type: none"> Dissolve cornstarch in the chicken stock. Heat over medium heat until thickened. Cool. Add oil to cooled, thickened stock. Combine the vinegar, sugar, pepper, garlic, chili powder, cumin, and oregano in a separate bowl. Whisk into stock mixture. Pour marinade over the chicken strips. Marinate overnight in the refrigerator. Drain the chicken. Discard any leftover marinade. Preheat grill to 350°F. Add chicken and sauté according to package directions. Remove to steamtable pan (12" x 20" x 2 ½"). For 100 servings, use two pans. Combine corn, onions, green peppers, canned tomatoes, and salsa in pot. Cook this mixture over low heat until vegetables are heated thoroughly, about five minutes. Add to cooked chicken. CCP: Heat to 165° F or higher for at least 15 seconds. For each serving, place No. 8 scoop (½ cup) of filling on each tortilla. Top with ¼ cup shredded romaine and ½ cup fresh diced tomatoes. CCP: Hold for hot service at 135° F or higher. Crediting: 2.0 oz eq. M/MA, 2.0 oz eq., ½ c. D/G, ½ c. R/O, ¼ c. additional vegetable*
Total Yield:	Number of Pans: 2		
Weight:	Measure (volume):	Pan Size: 12" x 20" x 2 ½"	

Meal Component Contribution/Nutrition Analysis Based on Portion Size

Specify the grade group in the columns:	Grade Group: K-8, 9-12					Equipment (if not specified in procedures above):
Meat/Meat Alternate	2.0 oz eq.					
Vegetable Subgroups total: ½ cup*	DG	B/P	R/O	S	O	
	⅛ c.		⅛ c.			
Fruits						
Grains	2.0 oz eq.					
Calories:	344					
Saturated Fat (g):	4.24 g					
Sodium (mg):	625.72 mg					

DG=Dark Green B/P=Beans/Peas (Legumes) R/O=Red/Orange
S=Starchy O=Other