Grade Group (s): K-8, 9-12     HACCP Process bit No Cook     Recipe Adapted From:     Constant       Number of Portions: 50     n #2 Cook & Serve Same Day or #3 Includes Cooling Step     On Wisconsin!     Cock Score Same Day or Wisconsin!     On Wisconsin!       Servings per Pan:     Ingredients     Weight     Measure     Procedure       Chicken Stock     2 cups     1. Dissolve cornstarch in the chicken stock.     1. Dissolve cornstarch in the chicken stock.       Oil, Olive     2 cups     3. Add oil to cooled, thickened stock.     4. Combine the vinegar, sugar, pepper, garlic, chili powder, cumin, and oregano in a segarate bowl. Whisk into stock mixture.       Carlic, Granulated     1. Tbsp 1 tsp     2. Dour marinade over differated thicken discard any leftover marinade.       Chicken Fajita Strips, Ckd, Fran #USDA 100117     10% lbs     0. Drain the chicken, discard any leftover marinade.       Constarch, Strips, Rell, Green, Raw, Chopped     1. Ycup     2. Drain the chicken, discard any leftover marinade.       Comis, Raw, Chopped     1. Ycup     2. Cups     0. Combine term, noins, add the steam table pan.       Sala, Low Sodium, Canned, USDA #100330     1. Ycup     1. Ycup     1. Store, No salt Added, USDA #100330       Sala, Low Sodium, Canned, USDA #100348     1. Ycup     1. Store Add to the steam table pan.       Sala, Low Sodium, Canned, USDA #100349     1. Ycup     1. Store Add to the steam table pan.       Vegetable Subgroups	Recipe Name: Fiesta Chicken Ranch Fajitas File No:								
Portion Size: 1 fajitas each       #2 Cook & Serve Same Day c#3 Includes Cooling Step       On Wisconsin!         Servings per Pan:       -#3 Includes Cooling Step       Procedure       Procedure         Chicken Stock       2 cups       Marinade:       On Wisconsin!         Chicken Stock       2 cups       Add oil to cooled, thickened stock.       Procedure         Oil, Olive       2 cups       3. Add oil to cooled, thickened stock.       Perper, Ground       1 Dissolve cornstarch in the chicken stock.         Organo, Leaves, Dried       1 Tbsp 1 tsp       Combine the vinegar, sugar, pepper, garlic, chili powder, cumin, and         Chicken Fajita Strips,Ckd, Frzn #USDA 100117       10% lbs       S. Pour marinade over defrosted chicken strips.         Conin, Raw, Chopped       2 tups       4½ cups       Preheat grill to 350°F. Add chicken in a staut, cooking until chicken is a staun table pan.         Conion, Raw, Chopped       1½ cup 2 Tbsp       8.Place cooked chicken in a staut table pan.         Peppers, Bell, Green, Raw, Chopped       1½ cup 2 Tbsp       13/4 cup 1         Tomatoes, Raw, Chopped       1½ cup 2 Tbsp       14/2 cups         Sala, Low-Solium, Canned, USD A #100320       14/2 tups       2 corps         Tomatoes, Raw, Chopped       14/2 tups       10.For each serving, place 3.4 oz of chicken strips.         Cordin, Raw, Chopped       14/2 tup	Grade Group (s): K-8, 9-12					HACCP Process	5	Recipe Adapted From:	
Serving Utensil:       ##3 Includes Cooling Step       University       Constant       Curve Stock       Cu	Number of Portions: 50					□ #1 No Cook			
Servings per Pan:       Constanch       Marinade:       Procedure         Chicken Stock       2 cups       Marinade:       Outoconstanch in the chicken stock.         Oil, Olive       2 cups       2. Heat over medium heat until thickened. Stock.         Vinegar, White       2 cups       3. Add olit cooled, thickened stock.         Sugar       Pepper, Ground       1 Tbsp 1 tsp       3. Add olit cooled, thickened stock.         Garlic, Granulated       1 Tbsp 1 tsp       5. Pour marinade over defrosted chicken strips.         Chile Powder       2 tsp       7. Preheal still to 300 F. Add chicken and saute, cooking until chicken is has reached 165'F, for at least 15 seconds.         Corn, Frozen, No Salt Added, USDA #100348       10% lbs       4½ cup 2 Tbsp         Onion, Raw, Chopped       2 typ       9. Combine corn, onions, bell peppers, canned tomatoes, and salsa in a large ppt. Cook mixture over low heat until vegetables are heated thoroughly, at tast 10 minutes. Add to the stem table pan.         Tomatoes, Diced, Canned, USDA #100329       14 yc cup 2 Tbsp       1.0 For a serving. Place stords.         Sala, Low-Sodium, Canned, USDA #100329       14 yc cup       1.0 For a serving. Place stords.         Surversent Raw, Shreded       50 Tortilla       1.0 For a serving. Place stords.         Tomatoes, Raw, Chopped       14 yc cup       1.0 For east serving. Place stords.         Marid Weahl Ke	Portion Size: 1 fajitas each					#2 Cook & Serve Same Day		On Wisconsin!	
Ingredients         Weight         Measure         Procedure           Chicken Stock         2 cups         2 cups         Marinade:           Constarch         1, Dissolve constarch in the chicken stock.         2 cups         2. Heat over medium heat until thickened. Cool.           Oil, Olive         2 cups         3. Add oil to cooled, thickened stock.         4. Combine the vinegar, sugar, peper, garlic, chili powder, cumin, and oregano in a separate bowl. Whisk into stock mixture.           Sugar         1 Tbsp 1 tsp         5. Pour marinade over defrosted chicken strips.           Chili Powder         2 tsp         6. Drain the chicken, discard any leftover marinade.           Comin, Ground         1 % tsp         2 cups         9. Combine tow inverger sugar.           Oregano, Leaves, Dried         1 % tsp         6. Drain the chicken, discard any leftover marinade.           Chicken Fajita Strips,Ckd, Frzn #USDA 100117         10% lbs         8. Place cooked chicken in a steam table pan.           Orion, Raw, Chopped         2 cups         9. Combine corn, onions, bell pepers, canned tomatoes, and salsa in a large           Pepers, Raw, Chopped         1 % cup         1 % cup         10% cup 2 Tbsp           Tomatoes, Diced, Canned, USDA #100329         1 % cup         1 % cup         10. For each serving, place 3.4 oz of chicken strips.           Saltadded by % cupo 4         50 Tortilla <td colspan="5">Serving Utensil:</td> <td colspan="2">#3 Includes Cooling Step</td> <td>Let's Cook</td>	Serving Utensil:					#3 Includes Cooling Step		Let's Cook	
Chicken Stock       2 cups       Marinade:         Constarch       % cup       1. Dissolve constarch in the chicken stock.         Oil, Olive       2 cups       3. Add oil to cooled, thickened. Cool.         Vinegar, White       2 cups       3. Add oil to cooled, thickened stock.         Sugar       1% cup       4. Combine the vinegar, sugar, pepper, garlic, chill powder, cumin, and oregano in a separate bowl. Whisk into stock mixture.         Garlic, Granulated       1 Tbsp 1 tsp       5. Pour marinade over defrosted chicken strips.         Chill Powder       2 tsp       7. Preheat grill to 350°F. Add chicken and saute, cooking until chicken is has reached 165°F, for at least 15 seconds.         Coren, Frozen, No Salt Added, USDA #100348       4½ cups       8. Place cooked chicken in a staam table pan.         Onion, Raw, Chopped       1% cup       2 tbsp       1.0 stocken strips.         Peppers, Bell, Green, Raw, Chopped       1% cup       2 tbsp       1.0 cook mixture over low heat the steam table pan.         Tomatoes, Raw, Chopped       1% cup       2 ty cup       1.0 for each serving, place 3.4 oz of chicken strips.         Meal/Meat Alternate: 2 oz eq       Volume:       Number of Pams:       1.0 For a cash serving, place 3.4 oz of chicken strips.         Vegetable Subgroups       Volume:       Number of Pams:       Pam Size:       Volume:         Vacup	Servings per Pan:							WISCONSIN SCHOOL MEALS ROCK	
Constarch       1/4 cup       1. Dissolve cornstarch in the chicken stock.         Oil, Olive       2 cups       2. Heat over medium heat until thickened. Cool.         Vinegar, White       2 cups       3. Add oil to cooled, thickened stock.         Sugar       1 Tbsp 1 tsp       4. Combine the vinegar, sugar, peper, garlic, chili powder, cumin, and oregano in a separate bowl. Whisk into stock mixture.         Garlic, Granulated       1 Tbsp 1 tsp       5. Pour marinade over defrosted chicken strips.         Cumin, Ground       1% tsp       6. Drain the chicken, discard any leftover marinade.         Oregano, Leaves, Dried       1% tsp       6. Drain the chicken, discard any leftover marinade.         Corn, Frozen, No Salt Added, USDA #100348       4½ cups       8. Place cooked chicken in a steam table pan.         Onion, Raw, Chopped       2 cups       9. Cook mixture over low heat until vegatables are heated thoroughly, at least 10 seconds.         Tomatoes, Diced, Canned, USDA #100329       1% cup 2 Tbsp       10. For each serving, place 3.4 oz of chicken strips.         Salsa, Low-Sodium, Canned, USDA #100330       1% tsp       10. For each serving, place 3.4 oz of chicken strips.         Tortilla, Whole Wheat, USDA #110394       50 Tortilla       10. For each serving, place 3.4 oz of chicken strips.         Vegetable Subgroups       Number of Pans:       Number of Pans:       Equipment (if not specified in procedures above);		Ing	redients			Weight	Measure	Procedure	
Oil, Olive     2 cups     2. Heat over medium heat until thickened. Cool.       Yinegar, White     2 cups     3. Add oil to cooled, thickened stock.       Sugar     1½ cups     4. Combine the vinegar, sugar, pepper, garlic, chili powder, cumin, and oregano in a separate bowl. Whisk into stock mixture.       Garlic, Granulated     1 Tbsp 1 tsp     5. Pour marinade over defrosted chicken strips.       Chili Powder     2 tsp     5. Pour marinade over defrosted chicken and saute, cooking until chicken is sharinade overingtin the refrigerator.       Cumin, Ground     2 tsp     6. Drain the chicken, discard any leftover marinade.       Oregano, Leaves, Dried     1 Ws tsp     6. Drain the chicken, discard any leftover marinade.       Corn, Frozen, No Salt Added, USDA #100348     4½ cups     8. Place cooked chicken in a steam table pan.       Orion, Raw, Chopped     1½ cup 2 Tbsp     9. Combine corn, onions, bell peppers, canned tomatoes, and sals a in a large pot. Cook mixture over low heat until vegetables are heated thoroughly, at least 10 minutes. Add to the steam table pan.       Tomatoes, Raw, Chopped     14 ½ cup       Salsa, Low-Sodium, Canned, USDA #100349     3 qt ½ cup       Tomatoes, Raw, Chopped     14 2½ cups       I at 2½ cups     3 qt ½ cup       Jorient e-disperving, place 3.4 oz of chicken strips.       Core: Hold Weat, USDA #100394     3 qt ½ cup       Subrated Partition     Number of Pans:       MealComponent Contrition	Chicken Stoc	:k					2 cups	Marinade:	
Vinegar, White       2 cups       3. Add oil to cooled, thickened stock.         Sugar       1½ cups       4. Combine the vinegar, sugar, pepper, garlic, chili powder, cumin, and         Pepper, Ground       1 Tbsp 1 tsp       5. Pour mainade over deforsted chicken strips.         Chili Powder       2 Tbsp       5. Pour mainade over deforsted chicken strips.         Cumin, Ground       1½ tsp       6. Drain the chicken, discard any leftover marinade.         Oregano, Leaves, Dried       1½ tsp       6. Drain the chicken, discard any leftover marinade.         Corm, Frozen, No Salt Added, USDA #100348       4½ cups       8.Place cooked chicken in a steam table pan.         Onion, Raw, Chopped       2 cups       9. Combine corn, onions, bell peppers, canned tomatoes, and salsa in a large port. Cook mixture over low heat until vegetables are heated thoroughly, 1% cup 2 Tbsp         Tomatoes, Raw, Chopped       1 4½ 2% cups       9. Combine corn, onions, bell pepers, canned tomatoes, and salsa in a large port. Cook mixture over low heat until vegetables are heated thoroughly, 1% cup 2 Tbsp         Salsa, Low-Sodium, Canned, USDA #100329       14 t2 ½ cups       10. For each serving, place 3.4 oz of chicken strips into the center of each tortilla, followed by ½ cup of tomato sauce mixture, ½ cup shredded         Tortill Whole Wheat, USDA #110394       Total Yield       So Tortilla         Meat/Meat Alternate: 2 oz eq       Vegetable Subgroups       Nutrition Analysis Based on Portion Size Tal	Constarch						¼ cup	1. Dissolve cornstarch in the chicken stock.	
Sugar       1½ cups       4. Combine the vinegar, sugar, pepper, garlic, chili powder, cumin, and oregano in a separate bowl. Whisk into stock mixture.         Garlic, Granulated       1 Tbsp 1 tsp       oregano in a separate bowl. Whisk into stock mixture.         Chili Powder       2 Tbsp       Marinade overnight in the refrigerator.         Cumin, Ground       1% tsp       6. Drain the chicken, discard any leftover marinade.         Oregano, Leaves, Dried       1% tsp       6. Drain the chicken, discard any leftover marinade.         Corm, Frozen, No Salt Added, USDA #100348       10% ibs       8. Place cooked thicken in a steam table pan.         Onion, Raw, Chopped       2 cups       9. Combine corn, onions, bell peppers, canned tomatoes, and salsa in a large         Peppers, Bell, Green, Raw, Chopped       1% cup 2 Tbsp       at least 10 minutes. Add to the steam table pan.         Omatoes, Diced, Canned, USDA #100330       1% cup 2 Tbsp       at least 10 minutes. Add to the steam table pans, with chicken strips.         Salsa, Low Sodium, Canned, USDA #100330       14 cup 2 Tbsp       50 Tortilla       10. For each serving, place 3.4 oz of chicken strips into the center of each         Tortille, Moed Metat, USDA #100394       50 Tortilla       Total Yield       Veight:       Equipment (if not specified in procedures above);         Meal Component Contribution       Meight:       Number of Panis:       Saturated Fat (gi: 3.58g       Equip	Oil, Olive						2 cups	2. Heat over medium heat until thickened. Cool.	
Pepper, Ground       1 Tbsp 1 tsp       oregano in a separate bowl. Whisk into stock mixture.         Garlic, Granulated       1 Tbsp 1 tsp       1 Tbsp 1 tsp         Chili Powder       2 Tbsp       Marinade over defrosted chicken strips.         Cumin, Ground       1¼ tsp       6. Drain the chicken, discard any leftover marinade.         Oregano, Leaves, Dried       2 tsp       7. Preheat grill to 350°F. Add chicken and saute, cooking until chicken is has reached 165°F, for at least 15 seconds.         Corn, Frozen, No Salt Added, USDA #100348       4½ cups       8.Place cooked chicken in a steam table pan.         Onion, Raw, Chopped       2 Cups       9. Combine corn, onions, bell peppers, canned tomatoes, and salsa in a large         Peppers, Bell, Green, Raw, Chopped       1¼ cup 2 Tbsp       1½ cup 2 Tbsp         Tomatoes, Diced, Canned, USDA #100329       1¼ cup 2 Tbsp       1½ cup 2 Tbsp         Salsa, Low-Sodium, Canned, USDA #100330       1¼ cup 2 Tbsp       1½ cup 2 Tbsp         Tomatoes, Raw, Chopped       14 2¼ cups       14 2¼ cups         Tomatoes, Raw, Chopped       14 2¼ cup       14 cup 2 Tbsp         Tomatoes, Raw, Chopped       14 2¼ cups       14 2¼ cup         Tomatoes, Raw, Chopped       14 2¼ cup       14 cup 2 Tbsp         Tomatoes, Raw, Chopped       Total Yield       14 cup         Meal Component Contribut	Vinegar, Wh	ite					2 cups	3. Add oil to cooled, thickened stock.	
Garlic, Granulated       1 Tbsp 1 tsp       5. Pour marinade over defrosted chicken strips.         Chili Powder       2 Tbsp       Marinade overnight in the refrigerator.         Cumin, Ground       1½ tsp       6. Drain the chicken, discard any leftover marinade.         Oregano, Leaves, Dried       1½ tsp       6. Drain the chicken, discard any leftover marinade.         Corn, Frozen, No Salt Added, USDA #100348       4½ cups       8.Place cooked chicken in a steam table pan.         Onion, Raw, Chopped       2 cups       9. Combine corn, onions, bell peppers, canned tomatoes, and salsa in a large         Peppers, Bell, Green, Raw, Chopped       1½ cup 2 Tbsp       9. Cookine corn, onions, bell peppers, canned tomatoes, and salsa in a large         Tomatoes, Diced, Canned, USDA #100329       1¼ cup 2 Tbsp       1¼ cup 2 Tbsp       14 cup 2 Tbsp         Salsa, Low-Sodium, Canned, USDA #100329       14 cup 2 Tbsp       10. For each serving, place 3.4 oz of chicken strips into the center of each         Tortilla, Whole Wheat, USDA #110394       Total Yide       Veript:       Veript:         Meat/Meat Alternate: 2 a zeq       Weight:       Number of Pans:       Equipment (if not specified in procedures above):         Ye cup       Y6 cup       M       Pan Size:       Solum (mg): 565.72mg       Equipment (if not specified in procedures above):         Ye cup       Y6 cup       Y6 cup	Sugar						1½ cups	4. Combine the vinegar, sugar, pepper, garlic, chili powder, cumin, and	
Chili Powder     2 Tbsp     Marinade overnight in the refrigerator.       Cumin, Ground     1¼ tsp     6. Drain the chicken, discard any leftover marinade.       Oregano, Leaves, Dried     1% tsp     6. Drain the chicken, discard any leftover marinade.       Chicken Fajita Strips, Ckd, Frzn #USDA 100117     10% lbs     4½ cups     8. Place cooked chicken in a steam table pan.       Onion, Raw, Chopped     2 cups     9. Combine corn, onions, bell peppers, canned tomatoes, and salsa in a large       Peppers, Bell, Green, Raw, Chopped     1½ cup 2 Tbsp     9. Cook mixture over low heat until vegetables are heated thoroughly, at least 10 minutes. Add to the steam table pan.       Tomatoes, Diced, Canned, USDA #100329     1¼ cup 2 Tbsp     1½ cup 2 Tbsp       Salsa, Low-Sodium, Canned, USDA #100330     1¼ cup 2 Tbsp     10. For each serving, place 3.4 oz of chicken strips.       Tomatoes, Raw, Chopped     1 qt 2½ cups     10. For each serving, place 3.4 oz of chicken strips.       Lettuce, Romaine, Raw, Shredded     Total Yield       Vegetable Subgroups     Yeight::       Vacup     Yeight::       Volume:     Pan Size:       Volume:     Pan Size:       Volume:     Pan Size:       Vacup     Yeight::       Nutrition Analysis Based on Portion Size       Gairins: 2 oz eq     Yeight call: 3.58g       Grains: 2 oz eq     Sotium (mg): 565.72mg	Pepper, Ground						1 Tbsp 1 tsp	oregano in a separate bowl. Whisk into stock mixture.	
Cumin, Ground       1¼ tsp       6. Drain the chicken, discard any leftover marinade.         Oregano, Leaves, Dried       1½ tsp       6. Drain the chicken, discard any leftover marinade.         Chicken Fajita Strips, Ckd, Frzn #USDA 100117       10½ lbs       2 tsp       7. Preheat grill to 350°F. Add chicken and saute, cooking until chicken is has reached 165°F, for at least 15 seconds.         Onion, Raw, Chopped       2 cups       9. Combine corn, onions, bell pepers, canned tomatoes, and salsa in a large pot. Cook mixture over low heat until vegetables are heated thoroughly, at least 10 minutes. Add to the steam table pans, with chicken strips.         Tomatoes, Diced, Canned, USDA #100329       1¼ cup 2 Tbsp       1½ cup 2 Tbsp         Salsa, Low-Sodium, Canned, USDA #100330       1¼ tep       3 qt ½ cup         Tomatoes, Raw, Chopped       1 qt 2¼ cups       3 qt ½ cup         Lettuce, Romaine, Raw, Shredded       Total Yield       Keight:         Vegetable Subgroups       Vegetable Subgroups       Number of Pans:         Vegetable Subgroups       Pan Size:       Velum:         DG       RO       BPL         ½ cup       Ye cup       Ye cup         So O       A       Calories: 384 kcal         Saturet Fat (g): 3.58g       Sodium (mg): 56.5.72mg       DG - dark green RO - red orange BPL - bean, peas, legumes	Garlic, Granulated						1 Tbsp 1 tsp	5. Pour marinade over defrosted chicken strips.	
Oregano, Leaves, Dried     2 tsp     7. Preheat grill to 350°F. Add chicken and saute, cooking until chicken is has reached 165°F, for at least 15 seconds.       Corn, Frozen, No Salt Added, USDA #100348     4½ cups     8.Place cooked chicken in a steam table pan.       Onion, Raw, Chopped     2 tups     9. Combine corn, onions, bell peppers, canned tomatoes, and salsa in a large pot. Cook mixture over low heat until vegetables are heated thoroughly, 1½ cup 2 Tbsp       Salsa, Low-Sodium, Canned, USDA #100329     134 cup 2 Tbsp     14/2 cups       Salsa, Low-Sodium, Canned, USDA #100330     134 cup 2 Tbsp     14/2 cups       Tomatoes, Raw, Chopped     1 qt 2½ cups     2 tups       Tomatoes, Raw, Shredded     1 qt 2½ cup     2 tups       Tortilla, Whole Wheat, USDA #110394     50 Tortilla       Vegetable Subgroups     Volume:       Vegetable Subgroups     Nutrition Analysis Based on Portion Size       Carines: 20 z eq     Nutrition Analysis Based on Portion Size       Ye cup     Ya cup       Ya cup     Ya cup       Ye cup     Ya cup       Ye cup     Ya cup       Ye cup     Ya cup <td colspan="5">Chili Powder</td> <td></td> <td>2 Tbsp</td> <td>Marinade overnight in the refrigerator.</td>	Chili Powder						2 Tbsp	Marinade overnight in the refrigerator.	
Chicken Fajita Strips,Ckd, Frzn #USDA 100117       10% lbs       has reached 165°F, for at least 15 seconds.         Corn, Frozen, No Salt Added, USDA #100348       4½ cups       2 cups         Onion, Raw, Chopped       2 cups       9. Combine corn, onions, bell peppers, canned tomatoes, and salsa in a large         Peppers, Bell, Green, Raw, Chopped       1½ cup 2 Tbsp       pot. Cook mixture over low heat until vegetables are heated thoroughly, 1% cup 2 Tbsp         Tomatoes, Diced, Canned, USDA #100329       13% cup 2 Tbsp       pot. Cook mixture over low heat until vegetables are heated thoroughly, 1% cup 2 Tbsp         Tomatoes, Raw, Chopped       14 2 ½ cups       2CP: heat to 165°F or higher for at least 15 seconds.         Commones, Raw, Shredded       14 2 ½ cups       2CP: heat to 165°F or higher for at least 15 seconds.         Tortilla, Whole Wheat, USDA #110394       3qt ½ cup       10. For each serving, place 3.4 oz of chicken strips into the center of each         Meat/Meat Alternate: 2 oz eq       Weight::       Number of Pans:       Pan Size:         Vegetable Subgroups       DG       Au       Nutrition Analysis Based on Portion Size       Equipment (if not specified in procedures above):         Pan Size:       Volume:       Sodium (mg): 565.72mg       DG - dark green RO - red orange BPL - bean, peas, legumes	Cumin, Ground						1¼ tsp	6. Drain the chicken, discard any leftover marinade.	
Corn, Frozen, No Salt Added, USDA #100348       4½ cups       8.Place cooked chicken in a steam table pan.         Onion, Raw, Chopped       2 cups       9. Combine corn, onions, bell peppers, canned tomatoes, and salsa in a large pot. Cook mixture over low heat until vegetables are heated thoroughly, at least 10 minutes. Add to the steam table pans, with chicken strips.         Tomatoes, Raw, Chopped       1½ cup 2 Tbsp       1½ cup 2 Tbsp         Salsa, Low-Sodium, Canned, USDA #100330       1¼ cup 2 Tbsp       14 cup 2 Tbsp         Tomatoes, Raw, Chopped       1 qt 2¼ cups       2 dt ½ cup         Lettuce, Romaine, Raw, Shredded       3 qt ½ cup       50 Tortilla         Tortilla, Whole Wheat, USDA #110394       Total Yield       CCP: heat to 165°F or higher for at least 15 seconds.         Meat/Meat Alternate: 2 oz eq       Weight:	Oregano, Leaves, Dried						2 tsp	7. Preheat grill to 350°F. Add chicken and saute, cooking until chicken is	
Onion, Raw, Chopped       2 cups       9. Combine corn, onions, bell peppers, canned tomatoes, and salsa in a large pot. Cook mixture over low heat until vegetables are heated thoroughly, at least 10 minutes. Add to the steam table pans, with chicken strips.         Tomatoes, Diced, Canned, USDA #100329       1¼ cup 2 Tbsp       1¼ cup 2 Tbsp         Salsa, Low-Sodium, Canned, USDA #100330       1¼ cup 2 Tbsp       14 cup 2 Tbsp         Tomatoes, Raw, Chopped       1 qt 2¼ cups       1 qt 2¼ cup         Lettuce, Romaine, Raw, Shredded       3 qt ½ cup       10. For each serving, place 3.4 oz of chicken strips into the center of each         Tortilla, Whole Wheat, USDA #110394       50 Tortilla       10. For each serving, place 3.4 oz of chicken strips into the center of each         Meal Component Contribution       Total Yield       CCP: Hold for hot service at 135°F or higher.         Meal Mean Alternate: 2 oz eq       Weight:       Number of Pans:         Vegetable Subgroups       Pan Size:       Volume:         Nutrition Analysis Based on Portion Size       Saturated Fat (g): 3.58g       DG - dark green RO - red orange BPL - bean, peas, legumes	Chicken Fajita Strips,Ckd, Frzn #USDA 100117					10⅔ lbs		has reached 165°F, for at least 15 seconds.	
Peppers, Bell, Green, Raw, Chopped       1½ cup 2Tbsp         Tomatoes, Diced, Canned, USDA #100329       1¼ cup 2Tbsp         Salsa, Low-Sodium, Canned, USDA #100330       1¼ cup 2Tbsp         Tomatoes, Raw, Chopped       1 dt 2¼ cups         Lettuce, Romaine, Raw, Shredded       1 dt 2¼ cups         Tortilla, Whole Wheat, USDA #110394       3 qt ½ cup         Sol Tortilla       Total Yield         Weight:       Number of Pans:         Vegetable Subgroups       Number of Pans:         DG       RO         BPL       Volume:         Volume:       Nutrition Analysis Based on Portion Size         Calories: 384 kcal       Saturated Fat (g): 3.58g         Sodium (mg): 565.72mg       DG - dark green RO - red orange BPL - bean, peas, legumes	Corn, Frozen, No Salt Added, USDA #100348						4½ cups	8.Place cooked chicken in a steam table pan.	
Tomatoes, Diced, Canned, USDA #100329       1¾ cup 2 Tbsp         Salsa, Low-Sodium, Canned, USDA #100330       1¾ cup 2 Tbsp         Tomatoes, Raw, Chopped       1 qt 2¼ cups         Lettuce, Romaine, Raw, Shredded       1 qt 2¼ cup         Tortilla, Whole Wheat, USDA #110394       3 qt ½ cup         Meal Component Contribution       Total Yield         Meat/Meat Alternate: 2 oz eq       Weight:         Vegetable Subgroups       Number of Pans:         DG       RO         BPL       Nutrition Analysis Based on Portion Size         Calories: 384 kcal       Saturated Fat (g): 3.58g         Sodium (mg): 565.72mg       DG - dark green RO - red orange BPL - bean, peas, legumes	Onion, Raw, Chopped						2 cups	9. Combine corn, onions, bell peppers, canned tomatoes, and salsa in a large	
Salsa, Low-Sodium, Canned, USDA #100330       1¾ cup 2 Tbsp 1 qt 2¼ cup 3 qt ½ cup       CCP: heat to 165°F or higher for at least 15 seconds.         Tomatoes, Raw, Chopped       3 qt ½ cup 50 Tortilla       10. For each serving, place 3.4 oz of chicken strips into the center of each tortilla, followed by ½ cup of tomato sauce mixture, ¼ cup shredded romaine, and ½ cup fresh diced tomato.         Meat/Meat Alternate: 2 oz eq       Veigetable Subgroups       Veight:         DG       RO       BPL         ½ cup       Yelume:       Pan Size:         Volume:       Volume:       Pan Size:         Volume:       Saturated Fat (g): 3.58g       Sodium (mg): 565.72mg         Fruit:       Sodium (mg): 565.72mg       DG - dark green RO - red orange BPL - bean, peas, legumes	Peppers, Bell, Green, Raw, Chopped						1 <sup>1</sup> / <sub>2</sub> cup 2Tbsp	pot. Cook mixture over low heat until vegetables are heated thoroughly,	
Tomatoes, Raw, Chopped       1 qt 2¼ cups       3 qt ½ cup       10. For each serving, place 3.4 oz of chicken strips into the center of each tortilla, followed by ½ cup of tomato sauce mixture, ¼ cup shredded         Tortilla, Whole Wheat, USDA #110394       50 Tortilla       10. For each serving, place 3.4 oz of chicken strips into the center of each tortilla, followed by ½ cup of tomato sauce mixture, ¼ cup shredded         Meat/Meat Alternate: 2 oz eq       Image: Component Contribution       Ima	Tomatoes, Diced, Canned, USDA #100329						1¾ cup 2 Tbsp	at least 10 minutes. Add to the steam table pans, with chicken strips.	
Lettuce, Romaine, Raw, Shredded       3 qt ½ cup       3 qt ½ cup       tortilla, followed by ½ cup of tomato sauce mixture, ¼ cup shredded         Tortilla, Whole Wheat, USDA #110394       50 Tortilla       romaine, and ⅓ cup fresh diced tomato.         Meal Component Contribution       Image: Component Contribution       Weight:       CCP: Hold for hot service at 135°F or higher.         Meat/Meat Alternate: 2 oz eq       Image: Component Contribution       Image: Component Contribution       Image: Component Contribution         Meat/Meat Alternate: 2 oz eq       Image: Component Contribution       Image: Component Contribution       Image: Component Contribution         Meat/Meat Alternate: 2 oz eq       Image: Component Contribution       <	Salsa, Low-Sodium, Canned, USDA #100330						1¾ cup 2 Tbsp	CCP: heat to 165°F or higher for at least 15 seconds.	
Tortilla, Whole Wheat, USDA #110394       50 Tortilla       romaine, and ½ cup fresh diced tomato.         Meal Component Contribution       Total Yield       CCP: Hold for hot service at 135°F or higher.         Meat/Meat Alternate: 2 oz eq       Weight:       Number of Pans:       Equipment (if not specified in procedures above):         DG       RO       BPL       Pan Size:       Volume:       Volume:         ½ cup       ½ cup       Nutrition Analysis Based on Portion Size       Calories: 384 kcal       Calories: 384 kcal         Fruit:       Sodium (mg): 565.72mg       Sodium (mg): 565.72mg       DG - dark green RO - red orange BPL - bean, peas, legumes	Tomatoes, Raw, Chopped						1 qt 2¼ cups	10. For each serving, place 3.4 oz of chicken strips into the center of each	
Meal Component ContributionTotal YieldCCP: Hold for hot service at 135°F or higher.Meat/Meat Alternate: 2 oz eqWeight:Number of Pans:Equipment (if not specified in procedures above):DGROBPLNumber of Pans:Equipment (if not specified in procedures above):½ cup½ cupVolume:Volume:5OANutrition Analysis Based on Portion SizeCalories: 384 kcalFruit:Saturated Fat (g): 3.58gSodium (mg): 565.72mgDG - dark green RO - red orange BPL - bean, peas, legumes	Lettuce, Romaine, Raw, Shredded						3qt ½ cup	tortilla, followed by ½ cup of tomato sauce mixture, ¼ cup shredded	
Meat/Meat Alternate: 2 oz eq       Weight:       Equipment (if not specified in procedures above):         DG       RO       BPL       Pan Size:       Volume:         1½ cup       1½ cup       Volume:       Volume:         5       O       A       Volume:         1¼ cup       1¼ cup       Saturated Fat (g): 3.58g       DG - dark green RO - red orange BPL - bean, peas, legumes	Tortilla, Who	94			50 Tortilla	romaine, and $\frac{1}{8}$ cup fresh diced tomato.			
Vegetable Subgroups       Number of Pans:       Equipment (if not specified in procedures above):         DG       RO       BPL       Pan Size:         ½6 cup       ½6 cup       Volume:         S       O       A         ½14 cup       Volume:         Calories: 384 kcal         Saturated Fat (g): 3.58g         Sodium (mg): 565.72mg         DG - dark green RO - red orange BPL - bean, peas, legumes	Meal Co	tribution		Total Yield		ld	CCP: Hold for hot service at 135°F or higher.		
DG       RO       BPL         ½ cup       ½ cup         ½ cup       ½ cup         5       O         1/4 cup       1/4 cup         Fruit:       Grains: 2 oz eq	Meat/Meat Al	eq		Weight:					
1/8 cup       1/8 cup       Volume:         S       O       A         1/4 cup       Volume:         Fruit:       Calories: 384 kcal         Grains: 2 oz eq       Sodium (mg): 565.72mg    DG - dark green RO - red orange BPL - bean, peas, legumes	Veg	oups		Number of Pans:			Equipment (if not specified in procedures above):		
S       O       A         14 cup       14 cup         Fruit:       Saturated Fat (g): 3.58g         Grains: 2 oz eq       Sodium (mg): 565.72mg         DG - dark green RO - red orange BPL - bean, peas, legumes	DG	DG RO BPL			Pan Size:				
S       O       A         14 cup       1/4 cup         Fruit:       Calories: 384 kcal         Grains: 2 oz eq       Saturated Fat (g): 3.58g         Sodium (mg): 565.72mg       DG - dark green RO - red orange BPL - bean, peas, legumes	<sup>1</sup> ∕8 cup	<sup>1</sup> ∕8 cup			Volume:			1	
Fruit:       Saturated Fat (g): 3.58g         Grains: 2 oz eq       Sodium (mg): 565.72mg         DG - dark green RO - red orange BPL - bean, peas, legumes	S		А		Nutrition Analysis Based on Portion Size			1	
Grains: 2 oz eq DG - dark green RO - red orange BPL - bean, peas, legumes			¼ cup		Calories:	384 kcal		1	
Grains: 2 oz eq DG - dark green RO - red orange BPL - bean, peas, legumes	Fruit:	Fruit:				d Fat (g): 3.58g		1	
Based on USDA Food Buying Guide-RAW Calculated using NutriKids S - starchy O - other A - additional	Grains: 2 oz eo	1			Sodium (r	mg): 565.72mg		DG - dark green RO - red orange BPL - bean, peas, legumes	
	Based on USDA	Food Buying G	uide-RAW		Calculated	l using NutriKids		S-starchy O-other A-additional	



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