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	
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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	
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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	
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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.	
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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	
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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.		
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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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