



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: 50	
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	8 ¾ lb	2 cups ¼ cup 2 cups 2 cups 1 ½ cups 1 Tbsp + 1 tsp 1 Tbsp + 1 tsp 2 Tbsp 1 ¼ tsp 2 tsp 4 ½ cups 2 cups 1 ½ cup + 2 Tbsp 1 ¾ cup + 2 Tbsp 1 ¾ cup + 2 Tbsp 1 qt + 2 ¼ cup 3 qt + ½ cup 50 Tortillas	Marinade (<i>Note: The day before service marinate the chicken.</i>) 1. Dissolve cornstarch in the chicken stock. 2. Heat over medium heat until thickened. Cool. 3. Add oil to cooled, thickened stock. 4. Combine the vinegar, sugar, pepper, garlic, chili powder, cumin, and oregano in a separate bowl. Whisk into stock mixture. 5. Pour <u>marinade</u> over the chicken strips. Marinade overnight in the refrigerator. 6. Drain the chicken. Discard any leftover marinade. 7. Preheat grill to 350°F. Add chicken and sauté according to package directions. Remove to one steamtable pan (12" x 20" x 2 ½"). 8. 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. 9. For each serving, place No. 8 scoop (½ cup) of filling on each tortilla. Top with ¼ cup shredded romaine and ⅛ cup fresh diced tomatoes. CCP: Hold for hot service at 135° F or higher.
Total Yield:	Number of Pans: 1		Crediting: 2.0 oz eq. M/MA, 2.0 oz eq., ⅛ c. D/G, ⅛ c. R/O, ¼ c. additional vegetable*
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): DG=Dark Green B/P=Beans/Peas(Legumes) R/O=Red/Orange S=Starchy O=Other
Meat/MeatAlternate	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					