

Beef Fajitas - NSLP

General Information

Recipe #	Category	Source
1981068	Lunch Entree	Local

Ingredients

Name	Quantity	+Quantity 2
Onions, raw	5 lbs., 4 oz.	
Peppers, sweet, green, raw	5 lbs., 4 oz.	
Vegetable oil, palm kernel	¼ c.	
Beef Shreds, Sous Vide, 244/2.36oz, 36#, 2M, Comida Vida, 470495	14 lbs., 12 oz.	
Seasoning mix, dry, taco, original	¾ c.	
Spices, cumin seed	2 tbsp. ground	
Spices, garlic powder	2 tbsp.	
Tortilla, Whole Wheat, 9", 12/12ct, 17.7#, 2WG, Catallia, 40029	100 tortilla	
Cheese, cheddar, nonfat or fat free	3 lbs.	
Tomatoes, red, ripe, raw, year round average	6 lbs., 8 oz.	

Preparation Instructions

HACCP Process: #2 - Same Day Service

1. Wash produce thoroughly. Julienne onions and peppers. Dice tomatoes.
2. In a large pot, heat oil, saute onions and peppers to desired texture. Hold in a warmer.
3. In a large pot on the stove or steam pan in the oven at 350 degrees F, heat beef with seasonings until it reaches an internal temperature of 165 degrees F.
4. Heat tortillas in the warmer. To serve place beef, onions and peppers on tortilla. Top with cheese and diced tomatoes.

Separate raw animal foods, such as eggs, fish, meat, and poultry, from ready-to-eat foods, such as lettuce, cut melons, and lunch meats during receiving, storage, and preparation.

Food prep areas, equipment, and utensils, to be used in recipe will be washed and sanitized prior to beginning the preparation and cooking.

Assemble all ingredients, utensils, etc. to be used in recipe within easy reach of prep area so that food safety can be managed more effectively as well as better control of contamination and cross contamination.

Remove products from storage using oldest pack date first. If frozen, keep product in original packaging and place in a pan(s). Place in cooler following proper HACCP storage guidelines to prevent cross-contamination.

CCP: Take and record on a temperature log all beginning temperatures of refrigerated foods before beginning the recipe.

Wash hands thoroughly before handling food, after handling contaminated food or objects, and before switching to another step where there is an opportunity for contamination. This applies as well to before and after glove use. Use clean pair of gloves when handling raw product. Replace gloves after handling any other object.

If a recipe contains a combination of meat products, cook the product to the highest required temperature.

CCP: Heat to 165° F or higher for at least 15 seconds.



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Serving Size	Yield
1 Each	100.00

Nutrition Facts

Serving Size 1 Each (216 gm)

Amount Per Serving	
Calories	270.084
% Daily Value*	
Total Fat 6.203 gm	9.543%
Saturated Fat 2.977 gm	14.885%
Trans Fat 0.000* gm	
Cholesterol 42.393 mg	14.131%
Sodium 613.260 mg	25.552%
Total Carbohydrate 29.252 gm	9.751%
Dietary Fiber 4.334 gm	17.337%
Total Sugars 3.476 gm	
Includes 0.000 * gm of Added Sugars	
Protein 24.185 gm	48.371%
Vitamin A 24.942* mcg RAE	2.771%
Vitamin C 24.963* mg	41.605%
Vitamin D 0.014* mcg	0.068%
Calcium 161.021 mg	16.102%
Iron 3.204 mg	17.799%
Potassium 599.441 mg	12.754%
Saturated Fat % of Calories	9.920%
Added Sugar % of Calories	0.000 %

* Indicates missing Nutrient Information.

^ Indicates user added nutrient.

The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to the daily diet. 2,000 calories a day is used for general nutrition advice.

Meal Components

Component	Measurement
Meat/Meat Alternates	2 oz

Remove product from oven. Caution! Finished product is hot. Use oven mitts when handling product to avoid injury.

CCP: Place product in warming cabinet until served. Ensure that hot food is held at a temperature above 140° F.

CORRECTIVE ACTION HOT FOOD: All cooked food items being held for service that drop below 140 degrees must be removed from service until such time as they are reheated to 165 degrees. Any food not eaten after reheating must be discarded.

CCP: Maximum holding time is two (2) hours. Discard product after maximum holding time is reached. Do not reheat product.

CCP: Cool to 70 °F within 2 hours and to 40 °F or lower within an additional 4 hours.

CCP: Record time and internal temperature of completed recipe on daily log.

Grains	2 oz
Additional Vegetables	0.25 cups

Added Sugar Limitations

Not applicable.

Vendors

Catallia Premium Tortillas 

Comida Vida 

Dates

Last Updated

01-04-2026

Created

09-24-2025

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