

# Chicken Fajita - CACFP

## General Information

Recipe #	Category	Source
1977375	Lunch Entree	Local

## Ingredients

Name	Quantity	+Quantity 2
Vegetable oil, palm kernel	1 tbsp.	
Garlic, raw	2 tbsp.	
Chicken Strips, Fajita, FC, CN, 2M, 171/2.8oz, 30#, Tyson, 10035220928	1 lbs., 5 ½ oz.	
Peppers, sweet, green, raw	10 ½ oz.	
Onions, raw	1 lbs., 2 oz.	
Seasoning mix, dry, taco, original	1 tbsp.	
Spices, cumin seed	½ tsp. whole	
Tortilla, Flour, 6", Whole Wheat, 24/12ct, 19.5#, 1WG, Mission, 10462	25 tortilla	

## Preparation Instructions

### HACCP Process: #2 - Same Day Service

1. Mince garlic and cut onions and peppers into julienned strips.
2. In a large pot on medium heat, place oil, garlic and chicken. Cook until chicken is thawed, if already thawed, cook for 3 minutes.
3. Add onions and seasonings. Cook for 3 minutes. Add peppers and cook for 3-5 minutes until peppers and onions are tender and internal temperature reaches 165 degrees F.
4. Place in a hotel pan or 12x20 inch pan, and hold hot for service. Serve using 1- 6 inch tortilla placing 2 oz of the chicken mixture on top.

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.



## Chicken Fajita - CACFP

Serving Size	Yield
1 Each	25.00

## Nutrition Facts

### Serving Size 1 Each (89 gm)

#### Amount Per Serving

Calories	145.239
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#### % Daily Value\*

Total Fat 4.629 gm	7.122%
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Saturated Fat 1.541 gm	7.703%
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Trans Fat 0.000* gm
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Cholesterol 23.220 mg	7.74%
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Sodium 311.775 mg	12.991%
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Total Carbohydrate 18.481 gm	6.16%
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Dietary Fiber 2.614 gm	10.454%
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Total Sugars 1.196 gm
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#### Includes 0.000 \* gm of Added Sugars

Protein 7.037 gm	14.074%
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Vitamin A 2.170* mcg RAE	0.241%
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Vitamin C 11.299* mg	18.832%
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Vitamin D 0.000* mcg
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Calcium 80.410 mg	8.041%
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Iron 0.867 mg	4.819%
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Potassium 124.292* mg	2.645%
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Saturated Fat % of Calories	9.546%
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Added Sugar % of Calories	0.000 %
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\* 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	1 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.

## Dates

### Last Updated

01-05-2026

### Created

09-18-2025

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Grains	1 oz
Other Vegetables	0.125 cups

## Added Sugar Limitations

Not applicable.

## Vendors

Mission Foodservice 

Tyson Foods, Inc. 