

Chicken Fajita - NSLP

General Information

| Recipe # | Category | Source |
|----------|--|--------|
| 1977376 | Lunch Entree  | Local |

Ingredients

| Name | Quantity | +Quantity 2 |
|--|----------------|-------------|
| Vegetable oil, palm kernel | ¼ c. | |
| Garlic, raw | ¼ c. | |
| Chicken Strips, Fajita, FC, CN, 2M, 171/2.8oz, 30#, Tyson, 10035220928 | 5 lbs., 6 oz. | |
| Peppers, sweet, green, raw | 2 lbs., 10 oz. | |
| Onions, raw | 4 lbs., 8 oz. | |
| Seasoning mix, dry, taco, original | ¼ c. | |
| Spices, cumin seed | 2 tsp. whole | |
| Tortilla, Whole Wheat, 9", 12/12ct, 17.7#, 2WG, Catallia, 40029 | 50 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, and hold hot for service. Serve using 1- 9 inch tortilla placing 4oz 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.



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| Serving Size | Yield |
|--------------|-------|
| 1 Each | 50.00 |

Nutrition Facts

Serving Size 1 Each (172 gm)

| Amount Per Serving | |
|--------------------|---------|
| Calories | 249.465 |

% Daily Value*

Total Fat 8.755 gm 13.469%

Saturated Fat 3.581 gm 17.903%

Trans Fat 0.000* gm

Cholesterol 46.439 mg 15.48%

Sodium 463.434 mg 19.31%

Total Carbohydrate 29.738 gm 9.913%

Dietary Fiber 4.213 gm 16.852%

Total Sugars 3.385 gm

Includes 0.000 * gm of Added Sugars

Protein 14.031 gm 28.061%

Vitamin A 4.340* mcg RAE 0.482%

Vitamin C 22.386* mg 37.309%

Vitamin D 0.000* mcg

Calcium 36.588 mg 3.659%

Iron 1.283 mg 7.129%

Potassium 434.857 mg 9.252%

Saturated Fat % of Calories 12.918 %

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.

Dates

| Last Updated | Created |
|--------------|------------|
| 09-18-2025 | 09-18-2025 |

| | |
|------------------|-----------|
| Grains | 2 oz |
| Other Vegetables | 0.25 cups |

Added Sugar Limitations ⓘ

Not applicable.

Vendors

Catallia Premium Tortillas 🇲🇽

Tyson Foods, Inc. 🇺🇸

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