

Chick Fajita w/strip - Chick Fajita w/chicken strips

Recipe:	R-0819	HACCP Process:	Same Day Service		
# of Servings:	100.00	Serving Size:	1 each	Source:	LOCAL
Grams Per Serving:	144.71	Fat Change %:	0.00	Moisture Change %:	0.00
Cost Per Serving:	0.00	*** Incomplete Cost Per Serving ***			

Inventory Item Code	Ingredients	Measurements	Directions
	Chicken Strips, Cooked, Frz, USDA	16 LB	1. Preheat oven to 400°. Place frozen chicken strips in a single layer on lined sheet pan. Sprinkle fajita seasoning over the chicken strips. Cook in oven to an internal temperature of 165°. CCP: Heat to an internal temperature of 165°.
	Spice, Fajita Seasoning	4 OZ	
	Bread, Tortilla Wrap, 10"	100 EACH	2. Remove tortillas from freezer 48 hours before using and allow to thaw in cooler at 41° or below. Place tortillas on lined sheet pan and heat in warmer for approx. 20 minutes. Place 2.5 oz. (weight) of chicken strips onto soft tortillas. Fold and wrap in foil wrapper and hold at a minimum of 145° until time of service.
			3. Serve 1.
			4. Leftovers: Count and check temperature and record on production record. DISCARD any fajitas that have already been assembled.

Notes:

Production Notes: Count and record temperatures of product before and after service and record on production record. Discard any fajitas that have already been assembled.

Serving Notes: Serve 1 fajita for 2 oz meat/meat alternate and 2 grain servings.

Nutrients Per Serving:		(per 1 each)			
Calories	289.925	Trans Fat (gm)	0.000	Iron (mg)	1.800*
Protein (gm)	18.441	Chol (mg)	47.692	Calc (mg)	180.000*
Carb (gm)	34.567	Vit A (IU)	0.000*	Sodium (mg)	958.959
Tot Fat (gm)	9.147	VitC (mg)	0.000*	Fiber (gm)	4.000
Sat Fat (gm)	4.074			Sugars (gm)	0.000

Note: * means nutrient data is missing or not available.

Meal Components:		(per 1 each)				
Fruit (Cups)		Vegetables (Cups)				
	Dark Green	Red/Orange	Beans/Peas	Starchy	Other	
Whole Grain- Rich (Oz. Eq.)	2.000	Enriched Grain (Oz. Eq.)	Meat/Alt (Oz. Eq.)	2.000	Fluid Milk (Cups)	

Allergens:

Wheat, Soybeans