

CHICKEN FAJITAS (FAJITA STRIPS)

Yield 100

Portion 2 Fajitas

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
449 cal	56 g	32 g	10 g	65 mg	985 mg	144 mg

Ingredient

<u>Ingredient</u>	<u>Weight</u>	<u>Measure</u>	<u>Issue</u>
JUICE,LIME	1-1/4 lbs	2-1/2 cup	
SALT	2-1/3 oz	1/4 cup	
GARLIC POWDER	1-1/4 oz	1/4 cup 1/3 tbsp	
ONION POWDER	7/8 oz	1/4 cup	
PEPPER,BLACK,GROUND	7/8 oz	1/4 cup	
CUMIN,GROUND	1/4 oz	1 tbsp	
PEPPER,RED,GROUND	1/8 oz	3/8 tsp	
CHICKEN,FAJITA STRIPS	23 lbs		
TORTILLAS,FLOUR,8 INCH	19-1/8 lbs	200 each	
COOKING SPRAY,NONSTICK	2 oz	1/4 cup 1/3 tbsp	
ONIONS,FRESH,1/4"" STRIPS	5-1/8 lbs	1 gal 1 qts	5-5/8 lbs
PEPPERS,GREEN,FRESH,JULIENNE	5 lbs	3 qts 3-1/4 cup	6-1/8 lbs
COOKING SPRAY,NONSTICK	2 oz	1/4 cup 1/3 tbsp	
SALSA		3 qts 2 cup	

Method

- 1 Combine lime juice, salt, garlic powder, onion powder, black pepper, cumin, and red pepper. Stir well to blend.
- 2 Pour mixture over chicken strips. Mix thoroughly to evenly distribute seasonings around all surfaces of chicken. Cover. CCP: Marinate under refrigeration at 41 F. or lower for 45 minutes for use in Step 5.
- 3 Wrap tortillas in foil; place in a 150 F. oven or in a warmer for 15 minutes or until tortillas are soft and pliable.
- 4 Lightly spray griddle with non-stick cooking spray. Grill onions and peppers 6 to 8 minutes while tossing intermittently; lightly spray with cooking spray as needed.
- 5 Lightly spray griddle with non-stick cooking spray. Grill chicken strips 5 to 7 minutes or until lightly browned while tossing intermittently; lightly spray with cooking spray as needed. CCP: Internal temperature must register 165 F. or higher for 15 seconds. Hold at 140 F. or higher for use in Step 6.
- 6 Place 6 to 7 cooked fajita strips (3 oz.), 3 tbsp onion/sweet pepper mixture in center of each tortilla. Roll tortilla tightly around mixture. Secure tortilla with a toothpick.
- 7 Serve with 2 tbsp of salsa. Use batch preparation methods to prevent the fajitas from getting soggy. CCP: Hold for service at 140 F. or higher.