

LIME CHICKEN SOFT TACOS (FAJITA STRIPS)

Yield 100

Portion 7 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
318 cal	36 g	31 g	6 g	66 mg	854 mg	154 mg

Ingredient

<u>Ingredient</u>	<u>Weight</u>	<u>Measure</u>	<u>Issue</u>
JUICE,LIME	1-1/4 lbs	2-1/2 cup	
SUGAR,GRANULATED	3-1/2 oz	1/2 cup	
SALT	2-1/3 oz	1/4 cup	
GARLIC POWDER	2 oz	1/4 cup 3 tbsp	
ONION POWDER	7/8 oz	1/4 cup	
PEPPER,BLACK,GROUND	5/8 oz	2-2/3 tbsp	
OREGANO,CRUSHED	1-1/4 oz	1/2 cup	
CHICKEN,FAJITA STRIPS	23 lbs		
TOMATOES,FRESH	12-1/2 lbs		12-3/4 lbs
ONIONS,GREEN,FRESH,CHOPPED	1-3/8 lbs	1 qts 2-1/4 cup	1-1/2 lbs
TORTILLAS,WHEAT,10 INCH	12-3/8 lbs	100 each	
COOKING SPRAY,NONSTICK	1-1/2 oz	3 tbsp	
CHEESE,MONTEREY JACK,REDUCED FAT,SHREDDED	1-1/2 lbs	1 qts 2-1/4 cup	
SALSA		3 qts 1 cup	

Method

- 1 Combine lime juice, sugar, salt garlic powder, onion powder, pepper and oregano. Stir well to blend.
- 2 Pour mixture over chicken strips. Mix thoroughly to evenly distribute seasonings around all surfaces of chicken. Cover. Marinate under refrigeration at 41 F. or lower for 45 minutes for use in Step 5.
- 3 Dice tomatoes. Combine tomatoes and green onions.
- 4 Wrap tortillas in foil; place in warm oven (150 F.) or in a warmer for 15 minutes or until pliable.
- 5 Lightly spray griddle with cooking spray. Grill chicken strips 5-7 minutes or until lightly browned while tossing intermittently; lightly spray chicken with cooking spray as needed. CCP: Internal temperature must register 165 F. or higher for 15 seconds.
- 6 Place 6 to 7 cooked fajita strips (2 oz), 1 tablespoon Monterey Jack cheese and 4 tablespoons tomato/green onion mixture into each tortilla. If desired, top each tortilla with salsa.
- 7 Roll tortilla; wrap in foil. CCP: Serve immediately or hold for service at 140 F. or higher.