

CHICKEN PITA POCKET SANDWICH

Yield 100

Portion 1 Sandwich

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
294 cal	32 g	30 g	4 g	67 mg	337 mg	119 mg

Ingredient

<u>Ingredient</u>	<u>Weight</u>	<u>Measure</u>	<u>Issue</u>
YOGURT,PLAIN,LOWFAT	6-1/2 lbs	3 qts	
CUCUMBER,FRESH,CHOPPED	4-1/4 lbs	1 gal <1/16th qts	5 lbs
DILL WEED,DRIED	1/2 oz	1/4 cup 1 tbsp	
GARLIC POWDER	1/2 oz	1 tbsp	
TOMATOES,FRESH,SLICED	6-1/2 lbs	1 gal 1/8 qts	6-5/8 lbs
LETTUCE,ICEBERG,FRESH,SHREDDED	5-1/8 lbs	2 gal 2-5/8 qts	5-1/2 lbs
ONIONS,FRESH,SLICED	2 lbs	1 qts 3-7/8 cup	2-1/4 lbs
BREAD,PITA,WHITE,8-INCH	10-1/2 lbs	50 each	
COOKING SPRAY,NONSTICK	1-1/2 oz	3 tbsp	
CHICKEN,FAJITA STRIPS	23 lbs		

Method

- 1 Combine yogurt, cucumbers, dillweed and garlic powder. Mix well; cover. CCP: Refrigerate at 41 F. or lower for use in Step 6.
- 2 Slice tomatoes, shred lettuce and separate onion slices into rings; cover.
- 3 Cut pita bread in half forming 2 pockets.
- 4 Lightly spray griddle with cooking spray.
- 5 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 reach 165 F. or higher for 15 seconds.
- 6 Place 1/3 cup shredded lettuce, 1 tomato slice and 4 to 6 onion rings into each pita pocket. Place 6 to 7 cooked fajita strips (2-3/4 oz) into each pita pocket. If desired, top each pocket with about 3 tbsp yogurt-cucumber sauce. CCP: Hold for service at 140 F. or higher.