

## CHICKEN FAJITA PITA

Yield 100

Portion 1/2 Pita

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
293 cal	33 g	29 g	4 g	65 mg	758 mg	68 mg

**Ingredient**

<b><u>Ingredient</u></b>	<b><u>Weight</u></b>	<b><u>Measure</u></b>	<b><u>Issue</u></b>
JUICE,LIME	1-1/4 lbs	2-1/2 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	
CUMIN,GROUND	1/4 oz	1 tbsp	
PEPPER,RED,GROUND	1/8 oz	3/8 tsp	
CHICKEN,FAJITA STRIPS	23 lbs		
BREAD,PITA,WHITE,8-INCH	10-1/2 lbs	50 each	
COOKING SPRAY,NONSTICK	1-1/2 oz	3 tbsp	
ONIONS,GREEN,FRESH,CHOPPED	4-3/8 lbs	1 gal 1 qts	4-7/8 lbs
PEPPERS,GREEN,FRESH,CHOPPED	7-7/8 lbs	1 gal 2 qts	9-5/8 lbs
COOKING SPRAY,NONSTICK	1-1/2 oz	3 tbsp	
SAUCE,SALSA	7 lbs	3 qts 1 cup	

**Method**

- 1 Combine lime juice, salt, garlic powder, onion powder, black pepper, cumin and red pepper. Stir to blend well.
- 2 Pour mixture over chicken strips. Mix thoroughly. Cover. CCP: Marinate under refrigeration at 41 F. or lower for 45 minutes for use in Step 5.
- 3 Cut pita bread in half forming 2 pockets. Cover; set aside for use in Step 6.
- 4 Lightly spray griddle with cooking spray. Grill onions and peppers 6 to 8 minutes while tossing intermittently; lightly spray with cooking spray as needed. CCP: Hold for service at 140 F. or higher.
- 5 Lightly spray griddle with 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 reach 165 F. or higher for 15 seconds.
- 6 Place 6 to 7 cooked fajita strips (3 oz) 3 tbsp onion/sweet pepper mixture into each pita pocket. If desired, top each pocket with 2 tbsp salsa. Batch preparation techniques should be utilized. Pitas may be served with guacamole or sour cream.