

TURKEY FAJITAS

Yield 100

Portion 2 Fajitas

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
491 cal	59 g	30 g	15 g	65 mg	1620 mg	170 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	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	
TURKEY,BNLS,WHITE AND DARK MEAT	26 lbs		
TORTILLAS,FLOUR,8 INCH	19-1/8 lbs	200 each	
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		
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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 Cut turkey into 1/4 inch thick slices. Cut slices into 3/8 inch strips, 2 to 3 inches long.
- 3 Pour marinade mixture over turkey strips. Mix thoroughly to evenly distribute seasonings around all surfaces of turkey. Cover. CCP: Marinate under refrigeration at 41 F. or lower for 45 minutes for use in Step 6.
- 4 Wrap tortillas in foil; place in a 150 F. oven or in a warmer for 15 minutes or until tortillas are soft and pliable.
- 5 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.
- 6 Lightly spray griddle with non-stick cooking spray. Grill turkey 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. CCP: Hold at 140 F. or higher for use in Step 7.
- 7 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. Batch preparation methods should be used to prevent the fajitas from getting soggy.
- 8 Serve with 2 tbsp of salsa. CCP: Hold for service at 140 F. or higher.