

BEEF FAJITA PITA

Yield 100

Portion 1/2 Pita

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
389 cal	37 g	35 g	11 g	87 mg	881 mg	78 mg

Ingredient

<u>Ingredient</u>	<u>Weight</u>	<u>Measure</u>	<u>Issue</u>
JUICE,LIME	1-1/2 lbs	3 cup	
SALT	3 oz	1/4 cup 1 tbsp	
GARLIC POWDER	2-3/8 oz	1/2 cup	
ONION POWDER	1-1/8 oz	1/4 cup 1 tbsp	
PEPPER,BLACK,GROUND	3/4 oz	3-1/3 tbsp	
CUMIN,GROUND	1/3 oz	1 tbsp	
PEPPER,RED,GROUND	1/4 oz	1 tbsp	
TOMATOES,CANNED,CRUSHED,DRAINED	7-1/4 lbs	1 #10cn	
BEEF,FAJITA STRIPS	30-3/8 lbs		
BREAD,PITA,WHITE,8-INCH	10-1/2 lbs	50 each	
COOKING SPRAY,NONSTICK	1-1/2 oz	3 tbsp	
ONIONS,FRESH,CHOPPED	7 lbs	1 gal 1 qts	7-7/8 lbs
PEPPERS,GREEN,FRESH,MEDIUM,SLICED,THIN	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, tomatoes and red pepper. Stir to blend well.
- 2 Pour mixture over beef strips. Mix thoroughly to evenly distribute seasonings around all surfaces of beef. Cover. CCP: Marinate under refrigeration at 41 F. or lower for 45 minutes for use in Step 5.
- 3 Cut each pita 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 for use in Step 6.
- 5 Lightly spray griddle with cooking spray. Grill beef strips 3 to 4 minutes or until lightly browned while tossing intermittently; lightly spray with cooking spray as needed. CCP: Internal temperature must reach 155 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.