

# Fajita Turkey Honey Lime MTG

<b>Servings:</b>	100.00
<b>Meal Type:</b>	Lunch
<b>Category:</b>	Entree
<b>HACCP Process:</b>	Same Day Service

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## Nutrition Information

<b>Calories</b>	299.85	<b>Protein</b>	20.65g
<b>Fat</b>	8.04g	<b>SaturatedFat</b>	3.36g
<b>Trans Fat</b>	0.04g	<b>Cholesterol</b>	45.09mg
<b>Carbohydrates</b>	34.05g	<b>Fiber</b>	4.21g
<b>Sugar</b>	5.23g	<b>Sodium</b>	741.35mg
<b>Iron</b>	2.02mg	<b>Vitamin C</b>	6.64mg
<b>Vitamin A</b>	27.68IU	<b>Calcium</b>	41.99mg

## Ingredients

**18 3/4 Pound** TURKEY BRST OVN RST 2-8#AVG BRICK  
**1 Cup** OIL SALAD VEG SOY CLR NT 6-1GAL GFS  
**1/2 Cup** HONEY CLOVER 4-6# GFS  
**1/2 Cup** JUICE LIME FRSH 1-32FLZ NAT BRANDS  
**1 33/100 Tablespoon** SPICE CHILI POWDER MILD 16Z TRDE  
**1 33/100 Tablespoon** SPICE GARLIC POWDER 21Z TRDE  
**20 Ounce** ONION SPANISH COLOSS 50# MARKON  
**5 Cup** PEPPERS GREEN LRG 5# P/L  
**200 Each** TORTILLA FLOUR ULTRGR 6 30-12CT

## Preparation Instructions

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER. RINSE & DRAIN WELL.

1. Cut turkey breast into fajita strips, 1/4" wide by 2-3" long.
2. Place turkey strips into steam table pan.
3. Add oil, honey, lime juice, chili powder, & garlic powder.
4. Mix well to combine.
5. Cover & marinate in the refrigerator for 2-3 hours.
6. Place 25 servings in the baking pan (this smaller amount allows the meat to get toasted & glazed). Bake,

uncovered, in 325°F convection oven for 25-30 minutes.

CCP: HEAT TO 165°F OR HIGHER FOR AT LEAST 15 SECONDS.

7. Toss sliced onions & peppers in a little vegetable oil to coat. Steam in a covered steamer until limp & soft.

8. Warm tortillas in a warmer or steamer.

9. To serve, put a #8 scoop of hot turkey mixture, a pinch of the steamed veggies, & 2 tortillas on a plate.

CCP: HOLD FOR HOT SERVICE AT 135°F OR HIGHER.

Child Nutrition: 2 Each provides= 1.5 oz meat and 2 oz eq grain

Updated October 2013