

Fajita Turkey Honey Lime MTG

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-99
School:	Test High School 2		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TURKEY BRST OVN RST	18 3/4 Pound		848786
OIL SALAD VEG SOY CLR NT	1 Cup		292702
HONEY	1/2 Cup		225614
JUICE LIME FRSH 1-32FLZ NAT BRANDS	1/2 Cup		541711
SPICE CHILI POWDER MILD	1 1/3 Tablespoon		331473
SPICE GARLIC POWDER	1 1/3 Tablespoon		224839
ONION YELLOW COLOSS	1 Pound 4 Ounce (20 Ounce)		198706
PEPPERS GREEN LRG	1 Quart 1 Cup (5 Cup)		592315
TORTILLA FLOUR ULTRGR 6IN	200 Each		882690

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

Meal Components (SLE)

Amount Per Serving

Meat	1.500
Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.057
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Serving

Amount Per Serving	
Calories	299.83
Fat	9.01g
SaturatedFat	4.33g
Trans Fat	0.00g
Cholesterol	45.00mg
Sodium	740.23mg
Carbohydrates	34.05g
Fiber	4.23g
Sugar	5.26g
Protein	20.63g
Vitamin A 27.68IU	Vitamin C 6.70mg
Calcium 50.05mg	Iron 2.58mg

*All reporting of TransFat is for information only, and is not used for evaluation purposes

Nutrition - Per 100g

No 100g Conversion Available