

Fajita Turkey Honey Lime MTG

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|----------------------|--------------------|-----------------------|------------------|
| 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.
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