

# Fajita Chicken Pasta



<b>Servings:</b>	200.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.50 Cup	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-51353
<b>School:</b>	Garden Prairie		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX FAJT 30 COMM	25 Pound	or you can use #860390	154900
SALT IODIZED	4 Fluid Ounce		125557
SPICE PEPR BLK REG FINE GRIND	1 Fluid Ounce 2 0 Teaspoon (8 Teaspoon)		225037
SPICE CHILI POWDER MILD	6 Fluid Ounce		331473
SPICE CUMIN GRND	6 Fluid Ounce		273945
GARLIC PLD FRESH	6 Fluid Ounce		428353
SPICE PAPRIKA	6 Fluid Ounce		518331
JUICE LIME	4 Fluid Ounce		199028
PEPPERS ASST RNBW	12 Pound	cut into strips.	266985
ONION YELLOW COLOSS	12 Pound	sliced	198706

Description	Measurement	Prep Instructions	DistPart#
CORN WHL KERNEL FCY GRADE	12 1/2 Pound	Canned,drained.	118966
BEANS BLACK LO SOD	12 1/2 Pound		231981
Water	1 Gallon 1 Quart (20 Cup)	READY_TO_DRINK	Water
Creamy White Cheese Sauce	1 Gallon 3 Quart (28 Cup)		310742
PASTA PENNE RIGATE 51 WGRAIN	12 Gallon 2 Quart (200 Cup)	Or 20# cooked penne should equal about 160 cups cooked pasta	221482
CILANTRO CLEANED	1 Pound 12 Ounce (28 Ounce)	chopped.	219550

## Preparation Instructions

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Instructions

Using a large mixing bowl, combine the shredded chicken, salt, pepper, chili powder, cumin, granulated garlic, paprika and lime juice. Mix until seasonings are incorporated and coat the chicken.

Add in the red and green bell peppers, yellow onion, drained black beans, corn, and water. Stir to combine.

Divide between 4-inch-deep hotel pans and cover with lid or foil.

Bake at 350 degrees for 25 minutes. Remove from the oven and stir in the cheese sauce. Return the chicken mixture to the oven for an additional 15 minutes.

Remove the chicken from the oven and verify the internal temperature is 165°F for 15 seconds.

Gently toss the Penne Pasta with the chicken mixture.

Portion 1½ cups chicken fajita pasta into serving container and top with 1 tablespoon chopped, fresh cilantro.

Enjoy!

Recipe Notes

Crediting: 2 oz. eq. M/MA, 2 oz. eq. Whole Grain, 1/2 cup Vegetable

Nutrition Facts per Serving (1.5cups)

## Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.000
<b>Grain</b>	2.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.500
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 200.00

Serving Size: 1.50 Cup

Amount Per Serving	
<b>Calories</b>	355.34
<b>Fat</b>	3.83g
<b>SaturatedFat</b>	1.39g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	44.46mg
<b>Sodium</b>	741.32mg
<b>Carbohydrates</b>	59.37g
<b>Fiber</b>	7.92g
<b>Sugar</b>	6.64g
<b>Protein</b>	22.50g
<b>Vitamin A</b> 280.39IU	<b>Vitamin C</b> 13.42mg
<b>Calcium</b> 64.99mg	<b>Iron</b> 3.38mg

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

\*\*One or more nutritional components are missing from at least one item on this recipe.

## Nutrition - Per 100g

No 100g Conversion Available