

# Chicken Fajita Meal



|               |                    |                |                  |
|---------------|--------------------|----------------|------------------|
| Servings:     | 1.00               | Category:      | Entree           |
| Serving Size: | 1.00 Each          | HACCP Process: | Same Day Service |
| Meal Type:    | Lunch              | Recipe ID:     | R-52913          |
| School:       | Benton Jr -Sr High |                |                  |

## Ingredients

| Description                           | Measurement  | Prep Instructions  | DistPart # |
|---------------------------------------|--------------|--|------------|
| CHICKEN FAJITA STRIPS, COOKED, FROZEN | 3 2/5 Ounce  |  | 100117     |
| CHEESE CHED MLD SHRD 4-5 LOL          | 2 Tablespoon | READY_TO_EAT<br>Preshredded. Use cold or melted  | 150250     |
| TORTILLA FLOUR ULTRGR 6IN             | 1 Each       |  | 882690     |
| LETTUCE SHRD TACO 1/8CUT              | 1/8 Cup      |  | 242489     |
| Salsa, Low-Sodium, Canned             | 1/4 Cup      | READY_TO_EAT   | 100330     |
| SNACK HOT FANTASTIX                   | 1 Package    | READY_TO_EAT<br>Use code date on bag to rotate product so the oldest product is consumed first. Use in your to go menu, place on display rack or include in catering box lunches. Contact PepsiCo Foodservice for display equipment options. | 256363     |
| Variety of Fruit                      | 1/2 Cup      | BAKE<br>dish into 4 oz. portion cups   |            |
| Variety of Fresh Vegetables           | 1/2 Cup      |  |            |

## Preparation Instructions

Assemble ajita:  
Put measured meat & cheese on wrap add 1 ounce lettuce roll up Cut In ½ at an angle.  
Place in meal container with Salsa on side  
Place in meal container  
Put prepared fruit & vegetables in meal container  
Make sure you date each container with prepared date  
Hold in cold pass-thru at 41 degrees or less until serving.

Meal Components (SLE)

| Amount Per Serving       |       |
|--------------------------|-------|
| Meat                     | 2.500 |
| Grain                    | 2.250 |
| Fruit                    | 0.500 |
| GreenVeg                 | 0.000 |
| RedVeg                   | 0.000 |
| OtherVeg                 | 0.500 |
| Beans, Peas, and Lentils | 0.000 |
| Starch                   | 0.000 |

Nutrition Facts

| Servings Per Recipe: 1.00 |           |           |         |
|---------------------------|-----------|-----------|---------|
| Serving Size: 1.00 Each   |           |           |         |
| Amount Per Serving        |           |           |         |
| Calories                  |           | 496.12    |         |
| Fat                       |           | 16.50g    |         |
| Saturated Fat             |           | 8.00g     |         |
| Trans Fat                 |           | 0.00g     |         |
| Cholesterol               |           | 89.00mg   |         |
| Sodium                    |           | 1058.16mg |         |
| Carbohydrates             |           | 60.69g    |         |
| Fiber                     |           | 8.30g     |         |
| Sugar                     |           | 21.19g    |         |
| Added Sugar               |           | 0.00g     |         |
| Protein                   |           | 26.00g    |         |
| Vitamin A                 | 749.70mcg | Vitamin C | 12.33mg |
| Calcium                   | 153.80mg  | Iron      | 1.95mg  |

Nutrition - Per 100g

|                              |  |  |  |
|------------------------------|--|--|--|
| No 100g Conversion Available |  |  |  |
|------------------------------|--|--|--|