

Chicken Fajita Wrap

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|----------------------|--------------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Each | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-51165 |
| School: | Benton Jr -Sr High | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------------------------|--------------|---|------------|
| CHICKEN FAJITA STRIPS, COOKED, FROZEN | 3 1/5 Ounce | BAKE PLACE ONE BAG ON SPRAYED BAKING SHEET CONVENTIONAL OVEN 350 DEGREES F CCP: REHEAT 25 - 30 MINUTES FROM FROZEN TIL TEMPERATURE REACHES 165 DEGREES OR HIGHER CONVECTION OVEN 400 DEGREES F CCP: 15 - 20 MINUTES FROM FROZEN TIL TEMPERATURE REACHES 165 DEGREEES OR HIGHER CCP: HOLD FOR HOT SERVICE @ 135 DEGREES OR HIGHER FOR NO LONGER THAN 4 HOURS | 100117 |
| CHEESE CHED MLD SHRD 4-5 LOL | 2 Tablespoon | READY_TO_EAT Preshredded. Use cold or melted | 150250 |
| TORTILLA FLOUR ULTRGR 8IN | 1 Each | | 882700 |

Preparation Instructions

Thaw the chicken under refrigeration over night.
Assemble: tortilla wrap, chicken fajita, cheese
Wrap, Fold in ends of tortilla and roll from other end until closed
Offer with shredded lettuce, salsa & sour cream. (Optional)
Refrigerate until ready to serve
Hold at 40 Degrees or less

Meal Components (SLE)

Amount Per Serving

| | |
|---------------------------------|-------|
| Meat | 2.250 |
| Grain | 1.500 |
| Fruit | 0.000 |
| GreenVeg | 0.000 |
| RedVeg | 0.000 |
| OtherVeg | 0.000 |
| 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 | 339.82 |
| Fat | 13.26g |
| Saturated Fat | 7.88g |
| Trans Fat | 0.00g |
| Cholesterol | 84.65mg |
| Sodium | 812.35mg |
| Carbohydrates | 32.38g |
| Fiber | 4.00g |
| Sugar | 3.88g |
| Added Sugar | 0.00g |
| Protein | 24.94g |
| Vitamin A 0.00mcg | Vitamin C 0.00mg |
| Calcium 144.50mg | Iron 2.00mg |

Nutrition - Per 100g

No 100g Conversion Available