

Chicken Fajita Salad HACCP Process: #1 No Cook Size of Portions: 1 Salad		CREDITING INFORMATION: one salad provides		Meats/MA	Grains	Fruits	Vegetables
				2.5 oz eq	2 oz eq	0	Legumes: ¼ cup Dark Green: 1 cup Red/Orange: ¼ cup Starchy: ¼ cup Other: ⅛ cup
INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS		
	Weight	Measure	Weight	Measure			
Chicken strips, unseasoned, frozen	9 lb 6 oz		18 lb 12 oz		1 Defrost chicken under refrigeration, at least 24 hours prior to use. CCP: Hold for cold service at 41° F or lower.		
Dressing, chipotle ranch (commercially purchased)		3 qt ½ cup		1 ½ gal 1 cup		2 Portion the dressing into 2 oz portion cups.	
Tortilla chips, whole grain-rich	6 lb 4 oz		12 lb 8 oz		3 Portion the chips into 2 oz portions.		
*Lettuce, fresh, Romaine, sliced into ⅜ inch strips	7 lb 12 oz	3 gal 3 qt	15 lb 8 oz	7 gal 2 qt		4 In a mixing bowl, combine lettuce, spinach, and cilantro; toss using gloved hands. Store under refrigeration until ready to use.	
*Spinach, fresh, rough chop	5 lb 4 oz		10 lb 8 oz				
*Cilantro, fresh, rough chop	4 oz	1 qt 3 cup 1 Tbsp	8oz	3 qt 2 cup 3 Tbsp			
Corn, whole kernel, low-sodium, canned, drained	5 lb 8 oz		11 lb		5 To assemble the salads: Place 2 cups (3 oz by weight) of the salad mixture in the base of the serving container. Top each salad mixture with: <ul style="list-style-type: none"> • Chicken – 2.5 oz • Black beans – ¼ cup • Sliced olives – 2 Tbsp • Corn – ¼ cup • Pepper strips – ¼ cup • Cheese – 2 Tbsp • Jalapeño – 2 Tbsp Serve with 2 oz dressing and 2 oz tortilla chips. CCP: Refrigerate until served. CCP: Hold for cold service at 41° F or lower.		
Beans, black (Turtle), low-sodium, canned, drained, rinsed	4 lb 15 oz			1 gal 3 cups			
*Peppers, bell, fresh, red, julenne	3 lb 6 oz		6 lb 12 oz				
Olives, ripe, canned (small-extra large), sliced, drained	1 lb 11 oz			3 qt ½ cup			
Cheese, cheddar, yellow, reduced-fat, shredded	1 lb 9 oz		3 lb 2 oz				
*Peppers, jalapeño, fresh, seeds removed, ⅛ inch dice	1 lb 9 oz	2 qt	3 lb 2 oz	1 gal			

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MARKETING GUIDE FOR 100 SERVINGS

Lettuce, fresh, Romaine: 7.75 lb
 Spinach, fresh: 5.25 lb
 Cilantro, fresh: 0.5 lb
 Peppers, bell, fresh, red: 3.5 lb
 Peppers, jalapeño, fresh: 1.75 lb

Lettuce, fresh, Romaine: 15.5 lb
 Spinach, fresh: 10.5 lb
 Cilantro, fresh: 1 lb
 Peppers, bell, fresh, red: 7 lb
 Peppers, jalapeño, fresh: 3.5 lb

*See Marketing Guide for purchasing information on foods that will change during preparation or when a variation of the ingredients is available.

Cooking Process #1: No Cook

This item may be held refrigerated at or below 41° F for 2–3 days.

