

# Project Bread

**Recipe: 000626 Fajita chicken and cheese sub**

Recipe Source:  
Recipe Group: ENTREES

**Recipe HACCP Process:**

Alternate Recipe Name:  
Number of Portions: 100  
Size of Portion: 1 sub

050383 OIL, VEGETABLE..... 011215 GARLIC,RAW..... 011282 ONIONS,RAW..... 050428 CHICKEN, FAJITA STRIPS, DARK MEAT, COOKED, IQ.... 043355 MAYONNAISE,LO NA,LO CAL OR DIET..... 006168 SAUCE,RTS,PEPPER OR HOT..... 001025 CHEESE,MONTEREY..... 990130 PEPPERS,MILD GRN CHILI,CND,DRND..... 902521 roll, whole grain 6" sub.....	1/2 CUP 1 CUP 3 medium (2-1/2" dia) 9 3/8 LB 3 CUP 1 1/2 CUP 100 slice (1 oz) 1 3/8 LB 100 Roll	Add veg. oil to a tilt skillet and add garlic. Saute briefly to toast then add minced onion. Continue to saute till onions begin to soften then add Fajita Chicken. Saute the mixture until the chicken reaches an internal temp of 165 degrees F. The lid may need to be lowered on the chicken at some point to make this happen. Add the banana pepper to the skillet and bring the temperature back up to 165 degrees F. Be sure the skillet temperature isn't too hot so the ingredients won't burn (350 degrees is probably good). Hold the chicken mixture hot until you are ready to make the sandwiches. Mix the mayo and cayenne together and spread 1 1/2 teaspoons of this on each roll. Add one slice of cheese to each roll. Add the hot chicken mixture and place sandwiches in a 4" deep hotel pan and hold hot for service.
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\*Nutrients are based upon 1 Portion Size (1 sub)

Calories	393 kcal	Cholesterol	61.33 mg	Sugars	*N/A* g	Calcium	394.66 mg	35.37%	Calories from Total Fat
Total Fat	15.45 g	Sodium	985.48 mg	Protein	22.46 g	Iron	2.60 mg	14.85%	Calories from Saturated Fat
Saturated Fat	6.49 g	Carbohydrates	41.81 g	Vitamin A	228.99 IU	Water <sup>1</sup>	*28.40* g	*0.00%*	Calories from Trans Fat
Trans Fat <sup>2</sup>	*0.00* g	Dietary Fiber	3.20 g	Vitamin C	12.57 mg	Ash <sup>1</sup>	*1.48* g	42.55%	Calories from Carbohydrates
								22.86%	Calories from Protein

\*N/A\* - denotes a nutrient that is either missing or incomplete for an individual ingredient  
 \* - denotes combined nutrient totals with either missing or incomplete nutrient data  
<sup>1</sup> - denotes optional nutrient values  
<sup>2</sup> - Trans Fat value is provided for informational purposes only, not for monitoring purposes.

Miscellaneous	Attributes	Allergens Present	Allergens Absent	Allergens Unidentified
Meat/Alt..... oz				? - Milk
Grain..... oz				? - Egg
Fruit..... cup				? - Peanut
Vegetable..... cup				? - Tree Nut
Milk..... cup				? - Fish
<b>Moisture &amp; Fat Change</b>				? - Shellfish
Moisture Change. %				? - Soy
Fat Change..... %				? - Wheat
Type of Fat.....				

**NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.**

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## Production Specification

I/R	Ing #	Ingredient or Sub-Recipe	Measure	Measure	Round
I	050383	OIL, VEGETABLE			
I	011215	GARLIC,RAW			
I	011282	ONIONS,RAW			
I	050428	CHICKEN, FAJITA STRIPS, DARK MEAT, COO			
I	043355	MAYONNAISE,LO NA,LO CAL OR DIET			
I	006168	SAUCE,RTS,PEPPER OR HOT			
I	001025	CHEESE,MONTEREY			
I	990130	PEPPERS,MILD GRN CHILI,CND,DRND			
I	902521	roll, whole grain 6" sub			

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