



RC Product Code: 56404

Grilled Fajita Chicken Patty Hoagie Sandwich

with Grilled Non-breaded Made With Whole Muscle
Chicken Breast Patty, Fully Cooked

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Serving Size: 1 sandwich
Yield: 100 servings
Contribution: 2oz meat/meat alternate, 2oz grain, 1/2cup other vegetable

Nutritional information for 1 sandwich

Portion	1 sandwich	Cholesterol (mg)	50
Calories	293	Sodium (mg)	519
Total Fat (g)	8.6	Total Carbohydrates (g)	32
Saturated Fat (g)	2	Sugar (g)	3.6
Trans Fat (g)	0	Protein (g)	21

Ingredients	Amount	Instructions
Grilled Non-breaded Made With Whole Muscle Chicken Breast Patty, Fully Cooked	20lbs	Place chicken patties in single layer on large sheet pan. Heat in 350° F convection oven for 18 - 22 minutes or until internal core temperature reaches 165° F.
Red Peppers	2.5lbs	Coarse chop and mix the peppers and onions. Spread in single layer on sheet pan. Bake in 350° F oven for 10 - 15 minutes until fork tender.
Green Peppers	2.5lbs	
Onions	2.5lbs	
Bake Crafters Hoagie Roll #4047	1 case	Prepare rolls according to package directions.
Pico de Gallo (See Recipe Below)	3qrt + 1/2c	On Hoagie roll, layer 1/4cup onion & pepper mixture, then chicken patty, then 1/4cup drained Pico de Gallo, then roll top. Wrap and serve.

Pico de Gallo	Amount	Yield 1 gallon
Onion (White Finely Chopped)	2lbs	Combine onion, jalapeno, lime juice and salt. Let it marinate for about 5 minutes while you chop the tomatoes and cilantro.
Jalapeno Peppers (Seeds Removed Finely Chopped)	3oz	
Lime Juice	1cup	
Sea Salt	3tsp	
Tomatoes (Ripe Chopped)	6lbs	
Cilantro (Finely Chopped)	12oz	Let the mixture marinate for at least 15 minutes in the refrigerator. Use a slotted spoon to avoid transferring too much liquid.

It is recommended that any recipe be put through your own nutrition assessment before making the determination as to whether or not it fits into your school's menu plan.

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