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Grilled Fajita Chicken Patty Hoagie Sandwich

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

Serving Size: 1 sandwich **Yield:** 100 servings

Contribution: 2 oz meat/meat alternate, 2 oz grain, 1/2 cup 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	20 lbs	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	2.5 lbs		
Green Peppers		2.5 lbs	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.	
	Onions	2.5 lbs	minutes until fork tender.	
	Hoagie Roll	1 case	Prepare rolls according to package directions.	
	Pico de Gallo (See Recipe Below)	3 qrt + 1/2 c	On Hoagie roll, layer 1/4 cup onion & pepper mixture, then chicken patty, then 1/4 cup drained Pico de Gallo, then roll top. Wrap and serve.	
	Pico de Gallo	Amount	Yield 1 gallon	
	Onion (White Finely Chopped)	2 lbs		
	Jalapeno Peppers (Seeds Removed Finely Chopped) ^{3 oz}		Combine onion, jalapeno, lime juice and salt. Let it marinate for about 5 minutes while you chop the tomatoes and cilantro.	
	Lime Juice	1 cup		
	Sea Salt	3 tsp	Add chopped tomatoes and cilantro.	
	Tomatoes (Ripe Chopped) 6 lbs		Let the mixture marinate for at least 15 minutes in the	
	Cilantro (Finely Chopped)	12 oz	 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.