Rich Chicks
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Grilled Fajita Chicken Breast Sandwich

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

RC Product Code: 56404

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

Nutritional information for 1 sandwich

Portion	1 sandwich	**Cholesterol (mg)**	50
Calories	323	**Sodium (mg)**	539
Total Fat (g)	5.9	**Total Carbohydrates (g)**	40
Saturated Fat (g)	0.5	**Sugar (g)**	5.6
Trans Fat (g)	0	**Protein (g)**	24

Ingredients	Amount	Instructions
Rich Chicks MWWM Breast Patty 56404	20 lbs	**Recommended Heating Instructions:** (Do not thaw. Prepare from frozen.) Place frozen product in single layer on sheet pan. **For Best Results:** Do NOT use parchment paper. Appliances may vary. Targeted temperature is **165°F** **Convection Oven – 100% Fan Speed:** Bake at 250°F for 12-15 minutes **Combi Oven – Convection Mode – 100% Fan Speed with 100% Steam:** Bake at 250°F for 10-12 minutes **Conventional Oven:** Bake at 250°F for 12-15 minutes **Suggested Holding Times:** Hold at 150°F for 1.5-2 hours.
Red 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.
Green Peppers	2.5 lbs	
Onions	2.5 lbs	
Hamburger Bun	1 case	Prepare rolls according to package directions.
Pico de Gallo (See Recipe Below)	3 qrt + 1/2 c	On hamburger bun 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)	1 cup	Let the mixture marinate for at least 15 minutes in the refrigerator. Use a slotted spoon to avoid transferring too much liquid.
Cilantro (Finely Chopped)	3 tsp	

DISCOVER MORE RECIPE IDEAS

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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