



Chicken Fajitas

Makes 4 Large Meals 12 Corn / Flour Tortilla Wraps

Sauté Ingredients:

- 2 fl oz water
- 1 fl oz Vegetable Oil
- 2 lbs Chicken Breast Strips (this is allot you may want reserve some for later meals)
- 2 x Onions (sliced thin)
- 4 tbls Fajita Spice
- 14 oz Roasted Red Peppers
- 8 oz Corn Niblets
- 3 oz Green Onions (sliced)

Build Your Fajitas Ingredients:

- 1 pack (12 each) Corn / Flour
- 7 oz Cheddar Cheese
- 7 oz Sour Cream
- 10 oz Salsa

Sauté Directions:

1. WASH HANDS before beginning preparation. SANITIZE surfaces & equipment
2. Use a large or 2 large Non stick frying pans, place on stove top on high heat
3. Once fry pans are hot, add water, oil and chicken strips. (ensure the pan is not over loaded)
4. Sauté Chicken on one side first, then flip or turn chicken to cook the other side
Chicken must be fully cooked to 165 degrees Celsius (if pan becomes dry add more water)
5. Add sliced onions to fry pans, flip and or toss with chicken strips, cook until onions are cooked translucent.
6. Add the Fajita spice to the chicken & onions, continue cooking on medium to high heat
7. Add roasted red peppers then toss, Add corn then toss, Add green onions then toss
CRITICAL CONTROL POINT ; ENSURE INTERNAL TEMPERATURE OF CHICKEN HAS REACHED 165 F
8. Serve on or in a serving platter or bowl

Build your Tortilla:

1. Warm Tortillas, by wrapping 6 each in tin foil and place in 300 degree Fahrenheit oven for 5 – 10 mins
2. Set all condiments in serving bowls, Sour Cream, Salsa, Cheddar Cheese, Hot Fajita Chicken Vegetable mix & warm tortillas
3. To wrap your Fajita, place tortilla flat on your plate add your choice of ingredients to the center of tortilla, leave space on edges, fold edges to the center and roll the tortilla, this allows for minimal leakage, hold seam tight and Enjoy!

Thank You and Keep Safe!