

Chicken Fajita Sliders (SFR-School Food Rocks)



GENERAL INFORMATION

Recipe #	Category	Source
1815676	Lunch Entree	Local

INGREDIENTS

Name	Quantity	+	Quantity 2
Chicken Strips, Unbreaded, Dark Meat, 171/3oz, 32#, 2M, Gold Creek, 791896	4 lbs., 12 oz.		
Slider Bun, Hawaiian, Fully Sliced, 192/1oz, 12#, 1WG, Bake Crafters, 4103	50 Bun		
Peppers, sweet, green, raw	1 pt., 1 ¼ c. sliced		
Onions, raw	1 pt., 1 ¼ c. sliced		
Oil, Vegetable, 6/1gal, USDA, 100439	2 tbsp.		
Seasoning, Fajita, 6/24oz, 9#, McCormick Culinary, 932075	2 tbsp.		

PREPARATION INSTRUCTIONS

HACCP Process: #2 - Same Day Service

Food prep areas, equipment, and utensils, to be used in recipe will be washed and sanitized prior to beginning the preparation and cooking.

Assemble all ingredients, utensils, etc. to be used in recipe within easy reach of prep area so that food safety can be managed more effectively as well as better control of contamination and cross contamination.

CCP: Wash hands thoroughly before handling food, after handling contaminated food or objects, and before switching to another step where there is an opportunity for contamination. This applies as well to before and after glove use. Use clean pair of gloves when handling product. Replace gloves after handling any other object.

CCP: Record time and internal temperature of product when received on daily log.

CORRECTIVE ACTION HOT FOOD: All cooked food items being held for service that drop below 140 degrees must be removed from service until such time as they are reheated to 165 degrees. Any food not eaten after reheating must be discarded.

Instructions:

- Preheat convection oven or braising pan to 375°F.
- Thaw Gold Creek Dark Chicken Strips under refrigeration 2 days in advance if frozen.
- Slice peppers and onions into 1/4-inch strips.
- In a braising pan, add oil, sauté peppers and onions, and fajita seasoning over medium heat for 7–10 minutes or until tender. **Critical Control Point: Hold sautéed vegetables hot at 135°F or above.**
- Place chicken strips in a single layer on parchment-lined sheet pans.
- Bake in preheated oven for 8–10 minutes or until heated through. **Critical Control Point: Heat to 165°F for 15 seconds.**
- Remove chicken from oven and transfer to hotel pan. Hold hot at 140°F or above.
- Assemble sliders by placing 1.5 oz chicken (½ portion), 1/4 cup sautéed peppers and onions on each bottom bun.
- Top with second bun.
- Serve 2 sliders per student.

Place product in warming cabinet until served. Ensure that hot food is held at a temperature above 140° F.

CORRECTIVE ACTION HOT FOOD: All cooked food items being held for service that drop below 140 degrees must be removed from service until such time as they are reheated to 165 degrees. Any food not eaten after reheating must be discarded.

Maximum holding time is two (2) hours. Discard product after maximum holding time is reached. Do not reheat product.



Chicken Fajita Sliders

Serving Size	Yield
2 sliders	25.00

Nutrition Facts

Serving Size
2 sliders (171 gm)

Amount Per Serving

Calories 238.518

% Daily Value*

Total Fat 9.619 gm 14.798 %

Saturated Fat 0.891 gm 4.457 %

Trans Fat 0.000 gm

Cholesterol 64.637 mg 21.546 %

Sodium 771.142 mg 32.131 %

Total 29.868 gm9.956 %

Carbohydrate

Dietary Fiber 2.457 gm 9.83 %

Total Sugars 4.921* gm

Includes 2.000* of Added Sugars

Protein 20.067 gm 40.135 %

Vitamin A, RAE N/A* mcg

Vitamin C 10.722* mg 17.87 %

Vitamin D 0.000* mcg

Calcium 145.181* mg 14.518 %

Iron 2.908* mg 16.158 %

Potassium 282.304* mg 6.006 %

Saturated Fat % of Calories 3.364 %

* Indicates missing Nutrient Information.

^ Indicates user added nutrient.

The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

WARNING: TRANS FAT VALUES ARE PROVIDED FOR INFORMATION PURPOSES ONLY, NOT FOR MONITORING PURPOSES.

Meal Components

Component	Measurement
Meat/Meat Alternates	2 oz
Whole Grain-Rich	2 oz

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Chicken Fajita Sliders (SFR-School Food Rocks) - Recipe Health-e Pro Menu Planning

MY SCHOOL MENUS

SHARING

IN USE AS A SUB RECIPE

MENUS USING THIS RECIPE

DATES

Last Updated

06-22-2025

Created

06-17-2025

Other Vegetables0.5 cups

Allergens

Milk

Sesame

Soy

Wheat

Vendors

Bake Crafters Food Company

Gold Creek

Mccormick & Company Inc.

USDA Foods in Schools

https://menuplan.healthepro.com/organizations/2075/recipes/1815676

2/2