

Fajita Chicken Wrap

Makes: 100 servings

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Ingredients	Weight	Measure
Vegetable stock, non-MSG		1 qt
Cornstarch		½ cup
Vegetable oil		1 qt
White vinegar		1 qt
Sugar	1 lb 8 oz	3 cups
Ground black or white pepper		2 Tbsp 2 tsp
Granulated garlic		2 Tbsp 2 tsp
Chili powder		¼ cup
Ground cumin		2 ½ tsp
Dried oregano		1 Tbsp 1 tsp
Raw, boned, skinless chicken breast, ½" slices	18 lb	
Canned liquid pack whole-kernel corn, drained OR Frozen whole-kernel corn	4 lb 4 oz OR 4 lb 4 oz	2 qt 2 cups (1 No. 10 can) OR 3 qt ½ cup

Nutrition Information

Key Nutrients	Amount	% Daily Value
Total Calories	NA	
Total Fat	14 g	37%
Protein	19 g	
Carbohydrates	34 g	
Dietary Fiber	4 g	
Saturated Fat	3 g	8%
Sodium	440 mg	

Green peppers, diced	1 lb	3 ¼ cup
Canned diced tomatoes, drained	2 lb	3 ¾ cup (1/2 No. 10 can)
Canned salsa	2 lb	3 ¾ cup
Flour tortillas, whole wheat, 8-inch		100 each

Directions

1. Dissolve the cornstarch in the vegetable stock.
2. Heat over medium heat until thickened. Cool.
3. Add the oil to the cooled, thickened stock mixture.
4. Combine the vinegar, sugar, pepper, granulated garlic, chili powder, cumin, and oregano in a bowl. Whisk into the stock mixture.
5. Pour marinade over the sliced chicken. Marinate overnight in the refrigerator. CCP: Hold at or below 41°F during marinating phase.
6. Drain the chicken. Discard any leftover marinade.
7. Prepare no more than 50 portions per batch. Preheat grill to 350°F. Add 9 lb sliced chicken and sauté about 10 minutes. Sauté remaining chicken. Remove to steam table pan (12" x 20" x 2 ½"). Use 2 pans for 100 servings. CCP: Cook to internal temperature of 165°F or higher for at least 15 seconds.
8. Combine corn, onions, green peppers, canned tomatoes, and salsa in pot. Cook mixture over low heat until vegetables are heated thoroughly, about 5 minutes. Add to cooked chicken. CCP: Heat to 165°F or higher for at least 15 seconds.
9. Place No. 8 scoop (1/2 cup) of filling in the middle of each tortilla. Fold bottom-half of tortilla over chicken mixture. Fold in each side of tortilla followed by folding down top half of tortilla. If desired, cut wrap in half diagonally. CCP: Hold for hot service at 135°F or higher.