

# Turkey Fajitas

**Makes:** 60 servings

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Ingredients	Weight	Measure
Cider vinegar		2 cups
Sugar		1/2 cup
Onion, chopped		1 cup
Green bell peppers, chopped		2 1/2 cups
Oregano		3 Tbsp
Chili powder		3 Tbsp
Garlic powder		2 Tbsp
Ground cumin		2 Tbsp
Salt		1 Tbsp
Pepper		2 tsp
Raw turkey roast, cut into 1/4-inch strips	9 lb	
Green bell peppers, chopped	1 lb	
Lettuce, shredded	2 lb 2 oz	
Tomatoes, medium dice	1 lb 4 oz	
Cheddar cheese, grated	1 lb 10 oz	
Flour or corn tortillas, 6"		

## Nutrition Information

Key Nutrients	Amount	% Daily Value
<b>Total Calories</b>	<b>356</b>	
Total Fat	17 g	
Protein	20 g	
Carbohydrates	33 g	
Dietary Fiber	NA	
Saturated Fat	NA	
Sodium	NA	

Onions, finely diced	1 lb	
Mild salsa		1 gal
Sour Cream	5 lb	

## Directions

1. In a 1 gallon container, combine vinegar, sugar, onion, bell pepper, oregano, chili powder, garlic powder, cumin, salt, and pepper. Mix thoroughly. Add turkey, cover, and refrigerate for 6-8 hours.
2. Stir fry turkey mixture in tilting kettle until turkey is no longer pink and 160°F is reached throughout the mixture. Scoop mixture into 2x12x20-inch steam table pan and hold for service.
3. In a separate 2x12x20-inch steam table pan, combine bell pepper, lettuce, and tomato. Cover and refrigerate until service.
4. To serve 60 portions, place 1 ounce (#16 scoop) turkey mixture and 2 tablespoons cheese on each tortilla. Top with 1 (#10) scoop fresh vegetable mixture. Garnish with onions, salsa, and sour cream as desired.