GR-272555 · Spicy Portabella Fajitas · 1 each · 60 servings

Grain: 1/2 | Meat: 1/4 | Red/Orange: 1/8 | Other Veg: 1/4 | Milk

Section 1

Mushrooms, Portabella, Caps
20 each

Pepper & Onion, Fajita Blend
2 1/2 lb

Pepper, Jalapeno, Fresh, Sliced
1 1/4 lb

Seasoning, Fajita Blend
2 tbsp

Cheese, Cheddar, Shredded
1 1/4 lb

Tortilla, Corn, 6", 7 oz
60 each

Salsa, Mild
2 1/2 qt

1. Day of Service: Pre-Prep:

   Clean and sanitize prep area. Pull **portabellas** from cooler and place at produce sink workstation. Slice the compost from the ends of the portabellas and discard. Cut the stems off using a paring knife and set aside. Wipe the caps off using a damp paper towel or rag and if necessary, rinse lightly under cold water.

   Do not soak mushrooms in water as that truly washes away their flavor and texture (they are sponges and will get spongy instead of savory).

   Prep: Slice portabella mushrooms into ¼ inch pieces, lengthwise.

   CCP: Prepare foods at room temperature in two hours or less

   CCP: Wash hands for 20 seconds in a hand sink, dry properly, and put on gloves before beginning preparation. Repeat process as often as needed per HACCP guidelines.

2. Prep: place sliced **fajita peppers and onions blend** and **sliced jalapenos** at workstation. In six-quart container, add mushroom and then sprinkle with 2 Tablespoons of a **fajita seasoning**. Toss with jalapenos, peppers and onions and place on 2 sheet pans, lined and sprayed.

   CCP: Prepare foods at room temperature in two hours or less.

3. Cook: Place the fajita mix into pre-heated 400°F convection oven. Roast for 15 minutes or until the vegetables are softening and begin to char on the onions and peppers. Pull and place in steam table pan and hold for assembly.

   CCP: Heat until an internal temperature is reached of 165°F for 15 seconds

   CCP: Batch cook as necessary to insure best end product and nutritional.

4. Wash hands thoroughly and cover with gloves.

   Prep: Assemble the fajita in a boat, bowl or on a tray. Using tongs, place ¾ cup vegetables in bowl, top with 1 ounce of **shredded cheddar cheese**. Tuck three **tortillas** on the side. Cover and place in shallow steam table pan.

   Offer with pre-portioned 1/2 cup **salsa**.

   CCP: Never handle ready to eat foods with bare hands

   CCP: Hold above 135°F

Section 1

Note: The size of fresh portabella mushrooms can vary, the standard weight for a whole portabella is 84 grams or 2.96 ounces raw. The FBG does not have yields for portabellas but the FBG states that 2.656 ounces raw provides ½ cup cooked sliced mushrooms.

Spicy Portabella Fajitas

Nutrition Facts

Servings Per Container 1

Serving Size 1 each

Amount Per Serving

Calories	**109**
	% Daily Value*
Total Fat 4g	**5%**
Saturated Fat 2g	**10%**
Trans Fat 0g	
Cholesterol 10mg	**3%**
Sodium 193mg	**8%**
Total Carbohydrate 15g	**6%**
Dietary Fiber 3g	**12%**
Sugars 3g	
Includes 0g Added Sugars	**0%**
Protein 4g	**7%**

Vitamin D: 0% DV	•	Potassium: 0% DV
Calcium: 7% DV	•	Vitamin A: 0% DV
Iron: 2% DV	•	Vitamin C: 0% DV

* 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.