

Chipotle Chicken Fajita Rice Bowl

Recipe HACCP Process: #2 Same Day Service

Serving Size: 1 cup rice, 2 oz chicken, ½ oz cheese, 1/8 cup salsa, ½ cup vegetables

Yield: 50

Source: Windham Raymond School Department

Ingredients:

Ingredient Name	Measurements
Oil, olive, salad or cooking	¼ cup + ½ tsp
Pepper, sweet, green, raw	3 qt + ½ cup, sliced
Tomatoes, red, ripe, raw, year-round average	3 qt + ½ cup, chopped or sliced
Onions, red, raw	3 qt + ½ cup, sliced
Chicken, fajita strips, cooked, frozen	6 lb + 4 oz
Chili powder	¼ cup + ½ tsp
Chunky salsa, medium	3 lb + 2 oz
Cheese, cheddar, white, reduced fat, shredded	3 lb + 2 oz
Rice, brown, long-grain, cooked	1 ½ gal + 1 cup

**Note: Choose USDA foods whenever available to save on cost. Note yield, crediting, and nutritional's may change if substituted.*

Instructions:

1. Preheat oven to 400° F.
2. Toss vegetables with olive oil, chili powder, salt, and pepper. Lay parchment lined sheet pan and bake for 15-20 minutes or until roasted or browned.
3. Remove from oven and hold at 141° F or higher until ready to serve.
4. Reheat fajita chicken with salsa covered in steamer or oven, to 165° F and hold warm until ready to assemble.

To Assemble:

1. Top rice with chicken and roasted vegetables. Top with cheese, serve and warm.

Nutritional Analysis:

Nutrients	Nutrients Per Serving
Calories	322 kcal
Total Fat	10.79 g
Saturated fat	5.70 g
Trans Fat	0.00 g
Cholesterol	63.95 mg
Sodium	791.67 mg
Total Carbohydrate	36.52 g
Dietary Fiber	4.16 g
Total Sugars	5.00 g
Protein	21.49 g

Meal Component Information:

Meal Components	Amount
Vegetable	¼ cup
Meat/Meat alternative	2 oz eq.
Grains	2 oz eq.

**Note: For schools with access to Mosaic, these recipes are also available to import from the Community recipe section by searching the recipe name or using the search term of “John C. Stalker” as the district.*