

honey lime fajitas



Serving Suggestion



honey lime fajitas

portion size:
1 fajita

Ingredients	50 Servings		100 Servings		Directions
	Measure	Weight	Measure	Weight	
NATURAL CHOICE® Tender Browned Turkey Breast, #8469-02		9 lbs.		18 lbs.	<ol style="list-style-type: none"> Preheat oven to 350° F. Cut turkey breast into 1/4" x 2" long strips. Stir lime juice, honey, garlic, and chili powder. Pour juice mixture over turkey strips and marinate for 1-2 hours. Toss pepper and onion strips with oil. Spread on baking sheets lined with parchment paper. Roast in 425° F. oven for 20-30 minutes until vegetables are lightly brown and soft. Use 2" full hotel pans, 2 pans for 50 servings and 4 pans for 100 servings. Place 4 lbs. 8 oz. turkey in each pan. Bake at 350°F. for 25-30 minutes or until the internal temperature is at least 140°F. as measured by meat thermometer. Warm tortillas. To serve, place #8 scoop of hot turkey strips and 3-4 strips each of roasted peppers and onions.
Marinade					
Lime juice	1 c. 2 oz.		2 c. 4 oz.		
Honey	1 c. 2 oz.		2 c. 4 oz.		
Garlic, granulated	3 tbsp.		1/4 c 2 tbsps.		
Chili powder	3 tbsp.		1/4 c 2 tbsps.		
Bell peppers, strips		2 lbs.		4 lbs.	
Onions, strips		2 lbs.		4 lbs.	
Oil, vegetable	2 oz.		4 oz.		
Tortillas, whole wheat, 8", USDA	50 ea.		100 ea.		

• 1 serving provides 2 oz. meat/meat alternate and 1½ servings bread grain.

For preparation by a food preparation establishment only, according to the food code or equivalent.

Nutrients Per Serving					
Calories	245 cal	Trans Fat	0 g	Carbohydrates	30 g
Fat	4 g	Cholesterol	37 mg	Dietary Fiber	4 g
Saturated Fat	.53 g	Sodium	925 mg	Protein	24 g