



RC Product Code: 56404

# Grilled Fajita Chicken Breast Sandwich

with Grilled Non-breaded Made With Whole Muscle Chicken Breast Patty, Fully Cooked

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**Serving Size:** 1 sandwich  
**Yield:** 100 servings  
**Contribution:** 2 oz meat/meat alternate, 2 oz grain, 1/2 cup other vegetable

## Nutritional information for 1 sandwich

<b>Portion</b>	1 sandwich	<b>Cholesterol (mg)</b>	50
<b>Calories</b>	323	<b>Sodium (mg)</b>	569
<b>Total Fat (g)</b>	10.1	<b>Total Carbohydrates (g)</b>	40
<b>Saturated Fat (g)</b>	2	<b>Sugar (g)</b>	5.6
<b>Trans Fat (g)</b>	0	<b>Protein (g)</b>	23

## Ingredients

## Amount

## Instructions

Grilled Non-breaded Made With Whole Muscle Chicken Breast Patty, Fully Cooked

20 lbs

Place chicken patties in single layer on large sheet pan. Heat in 350° F convection oven for 18 - 22 minutes or until internal core temperature reaches 165° F.

Red Peppers

2.5 lbs

Coarse chop and mix the peppers and onions. Spread in single layer on sheet pan. Bake in 350° F oven for 10 - 15 minutes until fork tender.

Green Peppers

2.5 lbs

Onions

2.5 lbs

Hamburger Bun

1 case

Prepare rolls according to package directions.

Pico de Gallo  
(See Recipe Below)

3 qrt  
+ 1/2 c

On hamburger bun layer 1/4 cup onion & pepper mixture, then chicken patty, then 1/4 cup drained Pico de Gallo, then roll top. Wrap and serve.

## Pico de Gallo

## Amount

## Yield 1 gallon

Onion (White Finely Chopped)

2 lbs

Jalapeno Peppers  
(Seeds Removed Finely Chopped)

3 oz

Combine onion, jalapeno, lime juice and salt. Let it marinate for about 5 minutes while you chop the tomatoes and cilantro.

Lime Juice

1 cup

Sea Salt

3 tsp

Add chopped tomatoes and cilantro.

Tomatoes (Ripe Chopped)

1 cup

Let the mixture marinate for at least 15 minutes in the refrigerator. Use a slotted spoon to avoid transferring too much liquid.

Cilantro (Finely Chopped)

3 tsp

It is recommended that any recipe be put through your own nutrition assessment before making the determination as to whether or not it fits into your school's menu plan.

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