Baja Bean Fajitas
ADAPTED FROM SARASOTA COUNTY SCHOOLS
HEALTHY, DELICIOUS, MEAT-FREE RECIPE FOR K-12 SCHOOLS

Process # 2 – Same Day Service

YIELD: 50 Servings

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>Weight</th>
<th>Measure</th>
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<tbody>
<tr>
<td>Tortilla, 10 inch, whole grain rich</td>
<td>50 each</td>
<td></td>
<td>100 each</td>
<td></td>
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<tr>
<td>Black beans, canned, drained</td>
<td>14 lb 1 oz</td>
<td>4 - #10 can</td>
<td>28 lb 2 oz</td>
<td>8 - #10 can</td>
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<tr>
<td>Salsa, canned</td>
<td>6 lb 10 oz</td>
<td>1-#10 can</td>
<td>13 lb 4 oz</td>
<td>2-#10 cans</td>
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<tr>
<td>Onions, cut in strips</td>
<td>6 lb</td>
<td>3 qt + 1 ¼ cup</td>
<td>1 ½ gal + 2 ½ cups</td>
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<tr>
<td>Green peppers, cut in strips</td>
<td>2 lb</td>
<td>1/4 cup</td>
<td>4 lb</td>
<td>1/2 cup</td>
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<tr>
<td>Oil</td>
<td>1/4 cup</td>
<td></td>
<td>1/2 cup</td>
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HACCP - Standard Operating Procedure - Use hand washing procedures before starting recipe.

Preparation
1. Sauté onion and pepper strips in tilt skillet or steam kettle in small amount of oil until tender. Do not overcook vegetables.
2. Transfer vegetables to serving pan. Hold in warmer until service.
3. Heat beans in steamer until internal temperature reaches 140°F for 15 seconds. Cover and hold in warmer.
4. Steam tortillas in package for 2 minutes or until pliable.

HACCP Critical Control Point: Hold at internal temperature of 135°F or above.
HACCP Critical Control Point: Reheat leftover produce to 165°F or higher; reheat product only once.

Serving Information
On the serving line, place one tortilla on the tray. Spread ½ cup of beans in center of the tortilla. Top beans with ½ cup onion and pepper mixture (customer may refuse). Fold tortilla over beans and vegetables and serve with salsa cup or portion salsa in tortilla with #16 scoop.

*Optional- Serve with Caliente Corn Salsa.

Each fajita provides 2 meat/meat alternates, 2 ounce equivalent grains (if 10 inch tortilla provides 2 ounce equivalent grains), ½ cup additional vegetable (when student chooses peppers and onions) and 1/8 cup red/orange vegetable.

Nutrition Information *From USDA Nutrient Database
Calories: 390  Total Fat: 8g  Saturated Fat: 0.5g  Carbohydrate: 67g (16g fiber)  Protein: 16g  Sodium: 812mg