***Recipe #504 Chicken Fajita, Serving Size and Ingredients: 1 Fajita- Updated***

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| **25 Servings** | **50 Servings** | **100 Servings** | **Ingredients** |
| 1 cup | 2 cups | 1 qt. | Vegetable both, stock, low sodium |
| 2 T | ¼ cup | ½ cup | Cornstarch |
| 1 cup | 2 cups | 1 qt. | Vegetable Oil |
| 1 cup | 2 cups | 1 qt. | Vinegar |
| ¾ cup | 1 ½ cups | 3 cups | Sugar |
| 2 tsp. | 1 T + 1 tsp. | 2 T + 2 tsp. | Pepper |
| 2 tsp. | 1 T + 1 tsp. | 2 T + 2 tsp. | Garlic Powder |
| 1 T | 2 T | ¼ cup | Chili Powder |
| ¾ tsp. | 1 ½ tsp. | 1 T | Ground Cumin |
| 1 tsp. | 2 tsp. | 1 T + 1 tsp. | Dried Oregano |
| 4 lbs. + 8 oz. | 9 lbs. | 18 lbs. | Chicken Breast, ½ “ slices |
| 6 ¼ TBSP | 12 ½ TBSP | 25 TBSP | Vegetable oil |
| 6 oz. | 12 oz. | 1 lb.+ 8 oz. | Onions, chopped |

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| 6 oz. | 12 oz. | 1 lb.+ 8oz | Green Peppers, red , chopped |
| 25 | 50 | 100 | Tortillas 6 in Flour Tortilla |

***Recipe # 504 Chicken Fajita,***

***Instructions:***

1. ***Dissolve cornstarch in vegetable stock.***
2. ***Heat over medium heat until thickened, cool.***
3. ***Add the oil to the cooled, thickened stock mixture.***
4. ***Combine the vinegar, sugar, pepper, garlic powder, chili powder, cumin and oregano in a bowl, whisk into the stock mixture.***
5. ***Pour marinade over the sliced chicken, marinade overnight in refrigerator.***
6. ***Drain the chicken, discard any leftover marinade.***
7. ***Preheat grill to 350ºF.***
8. ***Add chicken and sauté for about 10 minutes.***
9. **While the chicken is resting, cook the onions and peppers. Add another tablespoon of oil to the frying pan. Heat on high. As soon as the oil is hot, add the onions and peppers to the pan**.
10. **Spread the onions and peppers in an even layer in the pan.**
11. **Let them cook undisturbed for 2 minutes. You want them to sear with some blackening. Stir the vegetables and continue to cook for another 2 minutes.**
12. ***For each serving, place 3oz of chicken and 1/2c peppers and onions in a tortilla.***