

## MEXICAN PEPPER STEAK

Yield 100

Portion 3/4 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
278 cal	7 g	34 g	12 g	95 mg	311 mg	45 mg

**Ingredient**

<b><u>Ingredient</u></b>	<b><u>Weight</u></b>	<b><u>Measure</u></b>	<b><u>Issue</u></b>
OIL,SALAD	7-2/3 oz	1 cup	
CUMIN,GROUND	7/8 oz	1/4 cup 1/3 tsp	
BEEF,FAJITA STRIPS	25 lbs		
PEPPERS,GREEN,FRESH,JULIENNE	8 lbs	1 gal 2-1/8 qts	9-3/4 lbs
ONIONS,FRESH,DICED	8 lbs		8-7/8 lbs
SAUCE,SALSA	8-5/8 lbs	1 gal	

**Method**

- 1 Combine oil and cumin. Mix well. Add fajita strips and mix so that all strips are coated.
- 2 Cook fajita strips on a 400 F. griddle on medium high for 5 minutes, turning frequently. CCP: Internal temperature must reach 145 F. for 15 seconds. Divide fajita strips evenly between two steam table pans. Do not scrape griddle.
- 3 Add peppers and diced onions to griddle and cook about 5 minutes or until onions are tender. Divide peppers and onions equally between the pans of beef. Mix well.
- 4 Heat salsa. Add 2 quarts heated salsa to each pan. Mix well.
- 5 CCP: Hold for service at 140 F. or higher.