

Chicken/Tofu Fajita Bowl

(Gluten-Free)

This Package Contains:

INGREDIENTS

- Chicken thighs x 15lbs
- Shredded mixed cheese x 3lbs
- Tofu x 4
- Rice x 5 kg
- Canned corn x 10
- Canned beans x 10
- White onions x 5lbs
- Bell peppers (assorted) x 5lbs
- Tomatoes x 10lbs
- Romaine lettuces x 6 heads
- Butter x 2 sticks
- Oil
- Seasoning
- Salt & pepper

BEVERAGE

- Tea
 - Coffee
- Sugar, coffee cream & milk on site

CONTAINER/OTHERS

- Coffee cups x 50
- Meal containers with lids x 50
- Meal labels x 50
- Napkins
- Tin foil roll (please return)
- Thermometer (please return)

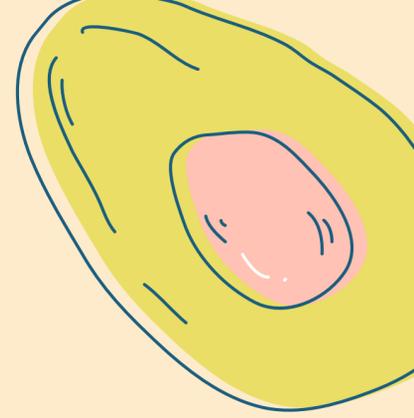
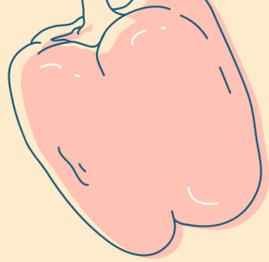
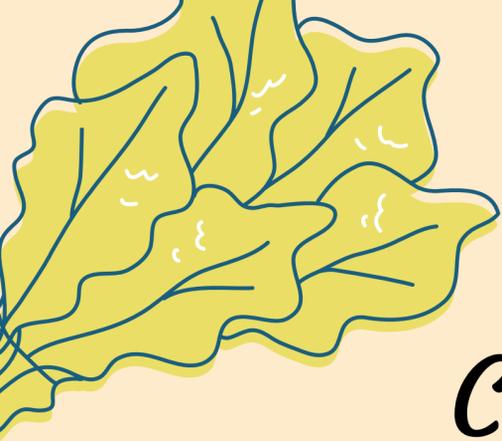
This Recipe yields: 72 servings

🔪 Chicken Fajita Bowl x 60

(Halal chicken thighs, corn, beans, white onions, tomatoes, romaine lettuce, bell peppers, shredded mixed cheese, seasoning, salt & pepper, butter, rice)

🔪 (V) Tofu Fajita Bowl x 12

(Tofu, corn, beans, white onions, tomatoes, romaine lettuce, bell peppers, shredded mixed cheese, seasoning, salt & pepper, butter rice)



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WELCOME TO KSM! PLEASE SUIT UP & GO THROUGH OUR SAFETY GUIDELINES. DON'T FORGET TO TAKE A PICTURE OF YOUR GROUP IN THOSE HAIRNETS, GLOVES, AND OUR GREEN APRONS!

Today's Menu

(72 meals total)

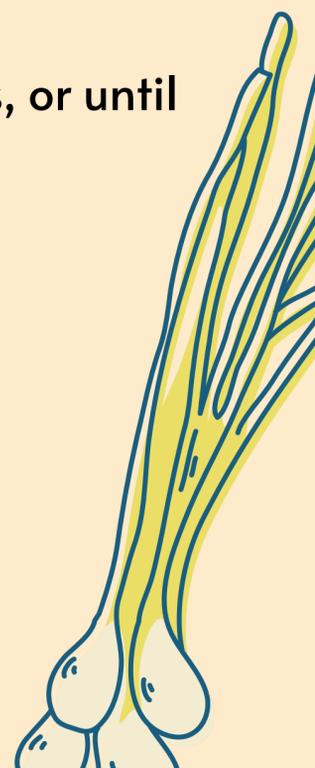
🍴 Chicken Fajita Bowl (60)

🍴 (V) Tofu Fajita Bowl (12)

- 3:45 PM Turn on vent hood fan (the switches are located by the main kitchen door above the light switches)
Preheat ovens to 350 degrees F
Ensure all ingredients on the checklist have been supplied to you
Sanitize work surfaces
Wash hands
- 4:00 PM Slice bell peppers and onions
Set aside 12 portions (approx. 2 cups) for vegetarian option
Sauté remaining bell peppers and onions in 3/4 cup of oil
- 4:15 PM Toss chicken thighs in 1 1/2 cups of oil and 1 3/4 cups of seasoning
Roast in the oven on parchment paper lined baking trays for 45 to 50 minutes or until an internal temperature of 165 degrees F has been reached
- 4:30 PM Thoroughly rinse rice with water to remove starch
Mix 10 cups of rice and 15 cups of water in each serving pan
Cover all serving pans with tin foil and cook in the oven for 45 minutes, or until rice is tender and can be fluffed with a fork



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- 4:45 PM Begin preparing the vegetarian portions
Use paper towel to press all water from tofu
Cube tofu and roast in a pan over medium heat with 2 tbsp of olive oil until crispy (approx. 8 to 10 minutes)
Add allotted bell peppers, onions, remaining seasoning, and 1 cup of water to the pan, reduce heat & simmer until vegetables are tender and sauce has reduced
- 5:15 PM When rice is finished cooking, fluff with a fork, stir in butter, and season with salt to taste
- 5:20 PM When chicken thighs are finished roasting, thinly slice all chicken and mix with sautéed bell peppers and onions
Cover all food with aluminum foil and keep warm in the oven at 175 degrees F until ready to serve
- 5:30 PM Begin warming corn and beans over low/medium heat on the stovetop
- 5:45 PM Work with Kerr Street Volunteer Liaison to set up the serving counter with tongs, serving spoons, plates, cutlery & napkins
The liaison will work to set up the dining room and prepare the coffee and tea
- 6:15 PM Serve food to clients at the buffet
- 6:40 PM Pack meals to-go in the provided takeaway containers, label and place in the "Community Meals" fridge in the warehouse
- 7:00 PM Begin cleaning the kitchen; referring to the kitchen cleaning guide for more details
- 8:00 PM Please fill out the feedback survey
Complete and sign the kitchen cleaning guide once all outlined tasks are finished.
Leave signed survey and cleaning guide in the provided kitchen binders
Sign out from the front desk
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