

Fajita Sunset Fiesta Bowl



Brief recipe description: Created and developed by the students of Community STE[A]M Academy, this colorful fajita salad topped with tortilla strips and cotija cheese is served with a side of guacamole and Pico de Gallo.

Meal Type: Lunch

Ages: All Ages

Prep time: 30 min

Serving Size: 1 salad

Crediting Information: 2.5 oz meat/meat alternate, 1 cup dark green vegetable, 3/8 cup other vegetable, 1/4 cup red/orange vegetable

Source: 2026 Ohio Grown: Student Chef Showcase
Champions: Community STE[A]M Academy – Xenia

Ingredients	50 Servings	
	Weight	Measure
Chicken, diced, cooked, 60 white/40 dark, low sodium	6 lbs, 4 oz	
Garlic powder	0.6 oz	2 Tbsp
Chili powder	1 oz	2 Tbsp
Cumin	0.2 oz	1 Tbsp
Bell peppers, raw, combination of red, yellow and orange, cut into strips	3 lbs, 5 oz	3 qt, 1/2 cup
Olive oil	4 oz	1/2 cup
Tomatoes, red, small diced	4 lbs, 14 oz	3 qt, 1/2 cup
Onions, white, small diced	9.4 oz	1 1/2 cups
Cilantro, chopped	3 oz	2 cups
Jalapeno, small diced	3.5 oz	3/4 cup
Lime juice	4 oz	1/2 cup
Salt	0.6 oz	1 Tbsp
Avocados, whole, ripe, raw	4 lbs, 10 oz	
Lime juice	2 oz	1/4 cup
Garlic, finely minced or grated	1.3 oz	1/4 cup
Chipotle chili powder	1 oz	2 Tbsp
Salt	0.6 oz	1 Tbsp
Mixed lettuce greens	1 lb, 11 oz	6 gal, 1 qt
Cotija cheese, grated	1 lb, 9 oz	
Tortilla strips	3 lbs, 2 oz	

Directions

1. Preheat oven to 400° F.
2. Put the chicken in a medium bowl.
3. In a small bowl, mix the garlic powder, chili powder and cumin.
4. Sprinkle the spices over the chicken and toss to combine.
5. On a full sheet pan, place the sliced peppers and drizzle with olive oil. Toss to combine.
6. Place peppers in the oven and roast for ~20 minutes or until tender. Stir halfway through cooking time. When peppers are done, place in a 4" half pan and cover. Chill until ready to assemble salad.
7. Prepare Pico de Gallo: In a medium bowl, combine tomatoes, onion, cilantro, jalapeno, lime juice and salt.
8. Prepare Guacamole: Halve, pit, and scoop the flesh of the avocados into a large bowl. Add lime juice, garlic, chipotle chili powder and salt. Mash with a fork and mix until creamy. Cover and refrigerate until salad assembly.
9. Assemble Salad Bowls: Use grab-n-go salad bowls with lids. Place 2 cups of mixed greens in each serving bowl. Top with 2 oz of chicken, ¼ cup of peppers, ¼ cup of Pico de Gallo, 1 oz of guacamole, ½ oz of cotija cheese, 1 oz of tortilla strips. Garnish with a slice of lime, optional.
10. Hold at a temperature below 41° F. Offer dressing of choice.

Equipment and Tools Needed

1 small bowl, 2 medium bowls, 1 full sheet pan, 1 4" half pan with lid, knives, spoons, spatula, fork, 50 grab-n-go salad bowls with lids

Notes

In place of tortilla strips, crushed tortilla chips could be used.
Peppers can be prepped, roasted, and chilled a day ahead for salad assembly or leftover peppers from a previous application can be used.

Yield/Volume

50 Servings

50 salads; 2 ½ cups/serving

Nutrition	
1 salad	
NUTRIENTS	AMOUNT
Calories	420
Total Fat	20g
Saturated Fat	6g
<i>Trans Fat</i>	0g
Cholesterol	70mg
Sodium	800mg
Total Carbohydrate	30g
Dietary Fiber	7g
Total Sugars	7g
Includes Added Sugars	0g
Protein	24g
Vitamin D	0mcg
Calcium	150mg
Iron	2mg
Potassium	240mg

Sourcing Local Ingredients

Document local suppliers for Ohio grown and [Ohio Proud](#) foods below:

Ingredient	<u>Local Supplier</u>
Lettuce greens	
Tomatoes	
Peppers	
Cilantro	
Tortilla Chips	