

Camp Menu Batch Recipe

**GIANT FAJITA**

Serve

40

2000	gram	Chicken Breast (boneless/skinless)
5	only	Bell Pepper (Green fresh)
5	only	Bell Pepper (Red fresh)
5	only	Bell Pepper (Yellow fresh)
11	only	Onion (Yellow fresh)
11	only	Avocado (fresh)
5	only	Tomato (on the Vine fresh)
3	only	Lime (fresh)
48	only	Bread (Tortilla 10" plain soft)
200	ml	Oil (Olive)
		Spice (Paprika)
7	drop	Sauce (Tabasco)
1000	gram	Snack (Tostitos Chip Scoop)
800	gram	Cheese (Tex-Mex shredded)

**Prep:**

- Thaw chicken breasts in cooler overnight; rinse; pat dry; slice
- Trim green pepper; core; rinse; slice
- Trim red pepper; core; rinse; slice
- Trim yellow pepper; core; rinse; slice
- Trim onions; core; peel; chop
- Peel avocados; pit; chop
- Trim tomatoes; rinse; chop
- Rinse limes; trim; cut in half lengthwise; slice; cover

**Cook:**

- Preheat oven to 350 degrees F
- On a baking tray, add the sliced peppers, chopped onion and chopped chicken; drizzle olive oil over; add the paprika (to taste); mix; bake for 20 minutes
- On other baking trays, overlap the flour tortillas; sprinkle with half the cheese; add the chicken & pepper mix, the tortilla chips & remaining cheese
- Place extra tortillas on top to completely cover; fold all tortilla edges inwards; add more baking trays to flatten; bake for 20 minutes; cover & serve with lime slices