

Chicken Philly Mashed Potato Bowl

School Operator Recipe

School District: Oyster River Cooperative School District
Operator: Director Doris Demers



Ingredients	Servings 50		Directions
	Weight	Measure	
Sweet Onions, sliced		10 cups	<ol style="list-style-type: none"> 1. Prepare mashed potatoes, keep hot in warmer. 2. Slice vegetables. 3. Heat oil in tilt skillet. Add vegetables and fajita chicken and heat until chicken reaches 165 degrees F and veggies are tender. 4. Scoop 1/2 cup of potatoes into bowls. Top with 1 cup of chicken & veggie mixture. 5. Top with 1 oz. of shredded cheese and place in warmer until cheese it melted. 6. Serve immediately
Green bell peppers, sliced		10 cups	
Red/ yellow bell peppers, sliced		5 cups	
Mashed potatoes, instant		25 cups	
Cheddar & mozzarella cheese, shredded		6.25 cups	
Cooking oil		1/2 cup	
Fajita Chicken	6.5 lbs		
If unseasoned chicken is used fajita seasoning		2 tbsp	

Operator Notes:

Kids love potatoes, it often sells the meal. Kids also love Philly cheesesteaks and this is a twist on that. We tend to get lots of USDA chicken products, one that kids really like is the seasoned fajita strips. It's a great way to use that product. The mashed potato base brings it to a "comfort food" status. It's delicious! You can serve this in a "toasted" mini bread bowl. Toasting the bread bowl keeps it from becoming too soggy.

Times

Prep Time: 15 min	Cook Time: 15min	Ready Time: 5-10min
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