



825089 - Hawaiian Chicken Wrap

Source: K12 Culinary

Number of Portions: 25

Size of Portion: each

Components:

Meat/Alt: 2 oz

Grains: 1.75 oz

Fruit:

Vegetable: 0.625 cup

Milk:

Recipe Subgroups:

Whole Grain Rich

Vegetable, Red/Orange

Vegetable, Dark Green

Vegetable, Dark Green

Attributes:

Meat/Meat Alter

Vegetables

Grain

HACCP Process: #1 No Cook

Ingredients	Measures	Instructions
050420 CHICKEN, DICED, COOKED, IQF, MEAT ONLY.... 826194 Tortilla, Wheat, 8in, Mission 33824.....	3 lbs + 4 ozs 25 tortilla, 8" (CN=1.75G)	Thaw diced chicken in refrigerator overnight. CCP: Hold at 41 degrees F. or below. Store tortillas at room temperatures at least 24 hours in advance of use.
002048 VINEGAR,CIDER..... 825093 Mayonnaise, RedCal, gal, Dukes 06073..... 019335 SUGARS,GRANULATED..... 002026 ONION POWDER..... 002020 GARLIC POWDER..... 002009 CHILI POWDER.....	3/4 cup 1 cup 1 cup 2 Tbsp 2 Tbsp 2 Tbsp	Combine apple cider vinegar, mayonnaise, sugar, onion powder, garlic powder and chili powder in a large bowl or container. Using a whisk, mix until combined. CCP: Hold at 41 degrees F. or lower.
011090 BROCCOLI,RAW..... 011124 CARROTS,RAW..... 011457 SPINACH,RAW.....	1 lb + 5 OZS (florets) 1 LB (shredded) 8 ozs	Weigh broccoli florets, shredded carrots, and spinach. Purchased, precut, prewashed produce does not require additional rinsing.; if produce is not prewashed, rinse and drain thoroughly in a colander. Chop broccoli and spinach into ½" pieces.
825963 Pineapple Tidbits, Juice Packed Dole.....	1 cup	Drain pineapple tidbits and measure required amount. Reserve juice for another recipe. Add broccoli, carrots, chopped spinach, drained pineapple and thawed diced chicken to dressing. Using a spatula, toss to coat. CCP: Hold at 41 degrees F. or lower.
		CCP: No bare hand contact with ready to eat food.

		<p>Portion 2/3 cup of filling onto center of each tortilla. Tightly roll each tortilla like a burrito and cut in half diagonally. Present the cut side facing outward towards customer.</p> <p>Serve two halves (1 whole wrap). (Note: the 8 inch tortilla used in this recipe does not provide 2 oz eq grain. If 2 oz eq grain is required for the meal pattern, consider offering 1/4 oz eq tortilla chips as an accompaniment to the wrap OR use two 6 inch tortillas to make 2 smaller wraps per portion. A revised recipe will be needed to reflect this menu change.)</p> <p>Prepare wraps for just in time service to avoid excessive leftovers. Wraps will be come soggy if prepared too far in advance or served as leftover menu items.</p> <p>CCP: Hold and Serve at 41 degrees F. or lower.</p>
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*Nutrients are based upon 1 Portion Size (each)

Calories	333 kcal	Cholesterol	60 mg	Sugars	*11.5* g	Calcium	131.68 mg	26.72%	Calories from Total Fat
Total Fat	9.88 g	Sodium	346 mg	Protein	23.26 g	Iron	2.89 mg	5.54%	Calories from Saturated Fat
Saturated Fat	2.05 g	Carbohydrates	38.94 g	Vitamin A	4299.3 IU	Water ¹	*59.12* g	*0.00%*	Calories from Trans Fat
Trans Fat ²	*0.00* g	Dietary Fiber	3.79 g	Vitamin C	26.2 mg	Ash ¹	*0.70* g	46.80%	Calories from Carbohydrates
								27.95%	Calories from Protein

N/A - denotes a nutrient that is either missing or incomplete for an individual ingredient
 * - denotes combined nutrient totals with either missing or incomplete nutrient data
¹ - denotes optional nutrient values
² - Trans Fat value is provided for informational purposes only, not for monitoring purposes.

Allergens							
Milk	Egg	Peanut	Tree Nut	Fish	Shellfish	Soy	Wheat
?	?	?	?	?	?	?	?
YES = Present NO = Absent ? = Undefined							