



RECIPE NAME: Crunchy Hawaiian Chicken Wrap

File No:

Grade Group: K-8, 9-12	HACCP Process: <input type="checkbox"/> #1 No Cook <input type="checkbox"/> #2 Cook & Serve Same Day <input type="checkbox"/> #3 Includes Cooling Step
Number of Portions: 100	
Portion Size: 1 wrap	
Serving Utensil: #6 scoop	
Servings per Pan:	

Recipe Adapted From:

USDA Recipes for Healthy Kids



Ingredients	Weight	Measure	Procedure
Mayonnaise, Reduced-Calorie Vinegar, White Sugar, Granulated Poppy Seeds Onion Powder Garlic Powder Chili Powder Broccoli, Raw, Shredded Carrots, Raw, Shredded Spinach, Raw, Chopped Crushed Pineapple in Pineapple Juice, Drained Chicken, Cooked, Diced, Frozen, Thawed, ½" Pieces (USDA 100101) Tortilla, Whole Wheat, 2.0 oz or 56 g	2 lb 6 lb 4 lb 1 lb 8 oz 13 lb	4 cups 3 cups 5 Tbsp + 1 tsp ½ cup ½ cup ½ cup ½ #10 can, drained 100 Tortillas	<ol style="list-style-type: none"> To make dressing, combine mayonnaise, vinegar, sugar, poppy seeds, onion powder, garlic powder, and chili powder. Mix well. Refrigerate at 40°F. Combine broccoli, carrots, spinach, and pineapple. Mix in dressing and chicken. CCP: Cool to 41° F or lower within 4 hours. Portion filling with a #6 scoop onto center of each tortilla. Roll in the form of a burrito and seal. Cut diagonally in half. Serve one wrap (two halves). <p>CCP: Hold for cold service at 41° F or lower.</p> <p>Crediting: Each wrap credits as 2.0 oz eq. M/MA, 2.0 oz eq. WGR, ¼ c. D/G, ⅛ c. R/O, ⅛ c. additional vegetable*</p>
Total Yield:		Number of Pans:	
Weight:	Measure (volume):	Pan Size:	

Meal Component Contribution/Nutrition Analysis Based on Portion Size

Specify the grade group in the columns:	Grade Group: K-8, 9-12					Equipment (if not specified in procedures above): DG=Dark Green B/P=Beans/Peas (Legumes) R/O=Red/Orange S=Starchy O=Other
Meat/MeatAlternate	2.0 oz eq.					
Vegetable Subgroups total: ½ cup*	DG	B/P	R/O	S	O	
	¼ c.		⅛ c.			
Fruits						
Grains	2.0 oz eq.					
Calories:	264					
Saturated Fat (g):	1.49 g					
Sodium (mg):	395.74 mg					