RECIPE NAME: Crunchy Hawaiian Chicken Wrap   File No:

Grade Group: K-8, 9-12	HACCP Process:
Number of Portions: 50	☐ #1 No Cook
Portion Size: 1 wrap	☐ #2 Cook & Serve Same Day
Serving Utensil: #6 scoop	☐ #3 Includes Cooling Step
Servings per Pan:	

Recipe Adapted From:

USDA Recipes for Healthy Kids

Let's Cook
WISCONSIN SCHOOL MEALS ROCK

Ingredients	Weight	Measure	Procedure
Mayonnaise, Reduced-Calorie		2 cups	1. To make dressing, combine mayonnaise, vinegar, sugar, poppy seeds, onion powder, garlic powder, and chili powder. Mix well. Refrigerate at 40°F.
Vinegar, White		1 ½ cups	
Sugar, Granulated		2 cups	
Poppy Seeds		2 Tbsp + 2 tsp	2. Combine broccoli, carrots, spinach, and pineapple. Mix in dressing and chicken.
Onion Powder		¼ cup	
Garlic Powder		¼ cup	CCP: Cool to 41° F or lower within 4 hours.
Chili Powder		¼ cup	3. Portion filling with #6 scoop onto center of each tortilla. Roll in the form of a burrito and seal. Cut diagonally in half.
Broccoli, Raw, Shredded	3 lb		
Carrots, Raw, Shredded		2 ½ qt	4. Serve one wrap (two halves).
Spinach, Raw, Chopped		1 qt + 1 cup	
Crushed Pineapple in Pineapple Juice, Drained		¼ #10 can	CCP: Hold for cold service at 41° F or lower.
Chicken, Cooked, Diced, Frozen, Thawed, ½" Pieces (USDA 100101)	6 lb 8 oz		Crediting: Each wrap credits as 2.0 oz eq. M/MA, 2.0 oz eq. WGR, ¼ c. D/G, ⅛ c. R/O, <u>⅛ c. additional vegetable*</u>
Tortilla, Whole Wheat, 2.0 oz or 56 g		50 Tortillas	

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):
Meat/Meat Alternate	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					DG=Dark Green B/P=Beans/Peas (Legumes) R/O=Red/Orange S=Starchy O=Other
Saturated Fat (g):	1.49 g					
Sodium (mg):	395.74 mg					