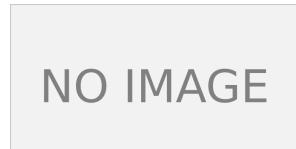
Chicken Wrap



Servings:	100.00	Category:	Entree
Serving Size:	1.00 Wrap	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-41714
School:	Tami Elementary School K-4		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX TNDR BRD WGRAIN 2.07Z	300 Piece	 BAKE Appliances vary, adjust accordingly. Conventional Oven Preheat oven to 400°F. Place frozen strips in a single layer on a parchment lined baking sheet. Heat for 11 to 13 minutes uncovered. CONVECTION Appliances vary, adjust accordingly. Convection Oven Preheat oven to 375°F with no steam, medium-low fans. Place frozen strips in a single layer on a parchment lined baking sheet. Heat for 7 to 10 minutes uncovered. 	533830
CHEESE AMER 160CT SLCD	100 Slice	READY_TO_EAT Pre-sliced Use Cold or Melted	150260
LETTUCE ROMAINE RIBBONS	6 Gallon 1 Quart (100 Cup)		451730
TORTILLA FLOUR 10" ULTRGR	100 Each	STEAM PREPARATIONAmbient: Ready to use. Refrigerated: BRING TO ROOM TEMPERATURE. Remove from case and let standin bag 4 - 6 hours at room temperature. HEATINGSTEAM CABINET: Place in steam cabinet. Stack no more than 3 dozen high. Heatto 160°F. Do not hold for more than 2 hours. GRILL: Heat grill to 400°F. Heat tortillas on each side for 10 - 15 seconds. MICROWAVE: Stack no more than 6 tortillas and heat 45 - 60 seconds on high(microwaves vary for power setting and time). STAGINGStore in steam cabinet or bun warmer until ready to use (maximum 1 hour toprevent drying).	690141

Description	Measurement		Prep Instructions	#
DRESSING RNCH LT 4-1GAL BRTHARB	1 Quart 1 Pint 1 Fluid Ounce 1 1 Tablespoon (100 Tablespoon)	READY_TO_EAT Open, pour and enjoy!		222970

Preparation Instructions Wash hands. Refer to our Standard Operating Procedures (SOP).

Place tortilla wrap on sheet pan. Spread 1 T of Ranch Dressing on the tortilla,

cut 1 slice of American cheese in half and place on tortilla, add 3 pieces of

chicken tenders and add 1 cup of romaine ribbons. Roll up the wrap and cut

diagonally in half. Place in sandwich container. Keep refrigerated until serving.

CCP: Cold foods should be kept at 41 degrees. Food kept at room temp for service for 4 hours should be thrown away.

Meal Components (SLE) Amount Per Serving		
Meat	3.500	
Grain	2.000	
Fruit	0.000	
GreenVeg	0.500	
RedVeg	0.000	
OtherVeg	0.000	
Legumes	0.000	
Starch	0.000	

Nutrition Facts

Servings Per Recipe: 100.00 Serving Size: 1.00 Wrap

Amount Per Serving			
Calories		620.00	
Fa	t	30.00g	
Saturat	edFat	6.50g	
Trans	Fat	0.00g	
Choles	sterol	75.00mg	
Sodi	um	1115.00mg	
Carbohy	drates	54.00g	
Fibe	er	7.00g	
Sugar Protein		8.00g	
		39.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium 2	222.00mg	Iron	4.40mg

DistPart

*All reporting of TransFat is for information only, and is not used for evaluation purposes

Nutrition - Per 100g

No 100g Conversion Available