

Wrap-Buffalo Chicken Cheese Ranch

Servings:	50.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-45207
School:	Walton-Verona High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Diced Chicken	6 Pound 4 Ounce (100 Ounce)	<p>BAKE Appliances vary, adjust accordingly. Conventional Oven 12-14 minutes at 350°F from frozen.</p> <p>CONVECTION Appliances vary, adjust accordingly. Convection Oven 9-11 minutes at 350°F from frozen.</p> <p>MICROWAVE Appliances vary, adjust accordingly. Microwave Microwave on full power for 2 minutes from frozen.</p>	
Shredded Cheddar Cheese	3 Pound 2 Ounce (50 Ounce)		100003
DRESSING RNCH	1 Quart 1 Pint 1 Fluid Ounce 1 1 Tablespoon (100 Tablespoon)	<p>READY_TO_EAT Ready to use.</p>	759082
LETTUCE ROMAINE CHOP	3 Quart 1/2 Cup (12 1/2 Cup)		735787
TORTILLA FLOUR 10 12-12CT GRSZ	50 Each	<p>STEAM PREPARATIONAmbient: Ready to use. Refrigerated: BRING TO ROOM TEMPERATURE. Remove from case and let stand in bag 4 - 6 hours at room temperature. HEATINGSTEAM CABINET: Place in steam cabinet. Stack no more than 3 dozen high. Heat to 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 to prevent drying).</p>	713340
SAUCE BUFF WNG REDHOT	1 Pint 1 Cup 1 Fluid Ounce (50 Tablespoon)		704229

Preparation Instructions

Start with tortilla shell , Layer : ranch dressing , lettuce. cheese , chicken . Fold into a wrap and put in 5x5 container . Store in cooler and serve .

Meal Components (SLE)

Amount Per Serving

Meat	3.000
Grain	2.250
Fruit	0.000
GreenVeg	0.125
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories	494.50		
Fat	29.00g		
SaturatedFat	10.50g		
Trans Fat	0.00g		
Cholesterol	82.00mg		
Sodium	1426.01mg		
Carbohydrates	34.50g		
Fiber	1.25g		
Sugar	3.25g		
Protein	22.25g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	62.67mg	Iron	2.15mg

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

Nutrition - Per 100g

No 100g Conversion Available