

# Cool Ranch Chicken Wrap



<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-30475

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX TNRD WGRAIN FC	3 Piece	1. Bake and cool chicken. Conventional Oven 8-10 minutes at 400°F from frozen. Convection Oven 6-8 minutes at 375°F from frozen. CCP: Heat to a minimum temperature of 165F. Cool chicken completely. CCP: Hold cold, below 41 degrees, until ready for assembly and service.	283951
TORTILLA FLOUR ULTRGR 8IN	1 Each	2. Lay out tortillas.	882700
DRESSING RNCH DISPNSR PK	1 Fluid Ounce	3. Spread 2 T ranch dressing across each tortilla.	676210
LETTUCE LEAF GRN WASHED TRMD	1 Piece	5. Place 1 piece of leaf lettuce on top of tomatoes.	702595
CHEESE CHED MLD SHRD 4-5 LOL	1 Ounce	USE COMMODITY CHEESE	150250
TOMATO ROMA DCD 3/8IN	1 Ounce	Order from Piazza! #00082	786543

## Preparation Instructions

- 1. Bake and cool chicken.  
Conventional Oven: 8-10 minutes at 400°F from frozen.  
Convection Oven: 6-8 minutes at 375°F from frozen.  
CCP: Heat to a minimum temperature of 165F.

Cool chicken completely.

CCP: Hold cold, below 41 degrees, until ready for assembly and service.

2. Lay out tortillas.
3. Spread 2 T ranch dressing across each tortilla.
4. Sprinkle cheese in a strip down the middle of the tortilla.
5. Sprinkle diced tomatoes on top of cheese.
6. Arrange chicken over cheese and tomatoes and top with a piece of leaf lettuce.
7. Roll tightly by folding sides in first, then fold the bottom up over the filling and pull down tightly. Roll.

CCP: Hold for cold service at 41F or lower.

Serve with a small ranch packet on the side.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	3.000
<b>Grain</b>	2.500
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.333
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

Amount Per Serving	
<b>Calories</b>	665.68
<b>Fat</b>	41.01g
<b>SaturatedFat</b>	13.50g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	65.00mg
<b>Sodium</b>	978.26mg
<b>Carbohydrates</b>	50.13g
<b>Fiber</b>	7.40g
<b>Sugar</b>	4.67g
<b>Protein</b>	26.40g
<b>Vitamin A</b> 333.23IU	<b>Vitamin C</b> 0.41mg
<b>Calcium</b> 284.62mg	<b>Iron</b> 4.16mg

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

### Nutrition - Per 100g

No 100g Conversion Available