

# Chicken Tender Wrap



Servings:	50.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-15811
School:	ANDERSON COUNTY HIGH		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX TNDR WGRAIN FC	2 Piece	BAKE Appliances vary, adjust accordingly. Conventional Oven 8-10 minutes at 400°F from frozen. CONVECTION Appliances vary, adjust accordingly. Convection Oven 6-8 minutes at 375°F from frozen.	283951
TORTILLA FLOUR ULTRGR 9IN	1 Each		523610
Cheese, Cheddar Reduced fat, Shredded	1 Ounce		100012
LETTUCE SHRD TACO 1/8CUT	1 Cup		242489

## Preparation Instructions

once chicken is cool to 41 degrees. Place chicken , cheese and lettuce and fold.  
ACHS will put wrap in bowl then add chicken, cheese and lettuce.

## Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	0.047
<b>Grain</b>	0.058
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.007
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 1.00 Each

Amount Per Serving			
<b>Calories</b>	8.67		
<b>Fat</b>	0.41g		
<b>SaturatedFat</b>	0.17g		
<b>Trans Fat*</b>	0.00g		
<b>Cholesterol</b>	0.73mg		
<b>Sodium</b>	12.27mg		
<b>Carbohydrates</b>	0.87g		
<b>Fiber</b>	0.13g		
<b>Sugar</b>	0.08g		
<b>Protein</b>	0.44g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	1.58mg	<b>Iron</b>	0.07mg

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

## Nutrition - Per 100g

No 100g Conversion Available