

Santa Fe Chicken Wrap



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|----------------------|-----------|-----------------------|---------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Wrap | HACCP Process: | No Cook |
| Meal Type: | Lunch | Recipe ID: | R-14465 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---|--------------|---|------------|
| TORTILLA JALAP CHS 12IN | 1 Each | | 116691 |
| LETTUCE ROMAINE CHOP | 1/2 Cup | | 735787 |
| CHICKEN FAJITA STRIPS, COOKED, FROZEN | 3 Ounce | N/A | 100117 |
| TOMATO ROMA DCD 3/8" | 2 Tablespoon | | 786543 |
| BEANS BLACK LO SOD | 1/4 Cup | | 231981 |
| Corn fzn | 1 Tablespoon | N/A | 100348 |
| Cheese, Cheddar Reduced fat, Shredded | 1/4 Cup | USDA Brown Box Commodity | 100012 |
| Siracha Ranch Dipping Sauce | 1 Tablespoon | The mixing ratio for Siracha Ranch is 1 Tablespoon of Siracha sauce and 1 cups of prepared Ranch dressing. Whisk together until completely blended. Make ahead of time and store chilled. Updated 7.28.25 jsh | R-39358 |

Preparation Instructions

Make ahead of time...

Dressing: 1 cup of Light Ranch and 1 Tablespoon of Sriracha Sauce

Lay out sheets of parchments.

Lay tortillas on the parchment.

Smear with sriracha/ranch sauce.

Add lettuce, cheese, tomatoes, chicken, beans, and corn.

Roll and fold tortilla.

Cut in half on a diagonal.

Note: Counted the black beans towards the Beans, Peas, and Lentils instead of Meat/Meat Alternative

Updated 7.28.25 JSH

Meal Components

Amount Per Serving

| | |
|---------------------------------|-------|
| Meat/Meat Alternate | 2.750 |
| Grain | 4.000 |
| Fruit | 0.000 |
| DarkGreen | 0.250 |
| Red/Orange | 0.000 |
| OtherVeg | 0.000 |
| Beans, Peas, and Lentils | 0.250 |
| Starchy | 0.000 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Wrap

| Amount Per Serving | |
|------------------------------|-------------------------|
| Calories | 613.54 |
| Fat | 18.83g |
| Saturated Fat | 9.76g |
| Trans Fat | 0.00g |
| Cholesterol | 87.65mg |
| Sodium | 1749.39mg |
| Carbohydrates | 75.53g |
| Fiber | 6.06g |
| Total Sugar | 7.87g |
| Added Sugar | 2.94g |
| Protein | 34.94g |
| Vitamin A 0.00mcg RAE | Vitamin C 0.00mg |
| Calcium 135.92mg | Iron 4.24mg |

Nutrition - Per 100g

| | |
|------------------------------|-------------------------|
| Calories | 440.29 |
| Fat | 13.51g |
| Saturated Fat | 7.01g |
| Trans Fat | 0.00g |
| Cholesterol | 62.90mg |
| Sodium | 1255.39mg |
| Carbohydrates | 54.20g |
| Fiber | 4.35g |
| Total Sugar | 5.65g |
| Added Sugar | 2.11g |
| Protein | 25.07g |
| Vitamin A 0.00mcg RAE | Vitamin C 0.00mg |
| Calcium 97.54mg | Iron 3.04mg |