

# Buffalo Chicken Wrap

NO IMAGE

<b>Servings:</b>	53.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Wrap	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-7626

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
SPICE GARLIC GRANULATED	1 1/2 Teaspoon		513881
BUTTER PRINT UNSLTD GRD AA	4 Ounce	Melted	299405
Chicken, diced, cooked, frozen	10 Pound	Thawed	100101
SAUCE HOT	2 1/4 Cup		263030
Cheese, Cheddar Reduced fat, Shredded	3 Cup		100012
TORTILLA WHLWHE 12 6-12CT GRZ	53 Each	N/A	118910
LETTUCE ROMAINE RIBBONS	26 1/2 Cup		451730
DRESSING RNCH	1 1/2 Cup	N/A	631430
APPLE FRSH SLCD	53 Package	N/A	473171
CARROT BABY WHL PETITE	39 3/4 Cup		768146

## Preparation Instructions

2 days prior to assembling this wrap:

Place a perforated pan inside of a steam table pan.

Pull the commodity, diced chicken out of the freezer and out of the packing.

Place chicken inside of the steam table pans and place in walk-in cooler to thaw over night.

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1 day prior to assembling this wrap:

In a large bowl, add granulated garlic, Frank's Redhot sauce and melted butter.

Whisk to combine.

Add diced chicken and shredded cheese to the bowl of wing sauce.

Toss until sauce is evenly coating the diced chicken and cheese.

Place spicy chicken into a steam-table pan or Cambro container.

Cover and place in the refrigerator to marinate over night.

CCP: Chill to 41° or lower within 4 hours.

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In different large bowl, add Romaine ribbons into the lettuce.

CCP: Hold at 41° or lower

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Stir the spicy chicken before you use it.

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Line a prep table with sheets of foil sandwich wrap papers (142506).

Then place an 12" tortilla on each paper.

Scoop 3 ounces of buffalo chicken over ranch dressing.

Add 1/2 cup of lettuce to each tortilla.

Fold the tortilla and wrap in the foil sandwich wrap paper.

CCP: Hold at 41° F or lower

Serve with 3/4 carrots & 1 bag of apple slices in each grab and go container with wrap.

## Meal Components

Amount Per Serving

<b>Meat/Meat Alternate</b>	3.000
<b>Grain</b>	3.750
<b>Fruit</b>	0.500
<b>DarkGreen</b>	0.250
<b>Red/Orange</b>	0.750
<b>OtherVeg</b>	0.000
<b>Beans, Peas, and Lentils</b>	0.000
<b>Starchy</b>	0.000

## Nutrition Facts

Servings Per Recipe: 53.00

Serving Size: 1.00 Wrap

Amount Per Serving	
<b>Calories</b>	515.25
<b>Fat</b>	17.43g
<b>Saturated Fat</b>	5.53g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	75.85mg
<b>Sodium</b>	919.59mg
<b>Carbohydrates</b>	62.85g
<b>Fiber</b>	10.03g
<b>Total Sugar</b>	14.37g
<b>Added Sugar</b>	3.00g
<b>Protein</b>	28.20g
<b>Vitamin A</b> 39.99mcg RAE**	<b>Vitamin C</b> 20.00mg**
<b>Calcium</b> 152.36mg	<b>Iron</b> 3.07mg

\*\*One or more nutritional components are missing from at least one item on this recipe.

## Nutrition - Per 100g

<b>Calories</b>	258.32
<b>Fat</b>	8.74g
<b>Saturated Fat</b>	2.77g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	38.03mg
<b>Sodium</b>	461.04mg
<b>Carbohydrates</b>	31.51g
<b>Fiber</b>	5.03g
<b>Total Sugar</b>	7.20g
<b>Added Sugar</b>	1.50g
<b>Protein</b>	14.14g
<b>Vitamin A</b> 20.05mcg RAE**	<b>Vitamin C</b> 10.03mg**
<b>Calcium</b> 76.39mg	<b>Iron</b> 1.54mg

\*\*One or more nutritional components are missing from at least one item on this recipe.