

# Wrap Turkey Cranberry

NO IMAGE

<b>Servings:</b>	25.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-44439

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CRANBERRY SAUCE JELLIED	2 Cup		164740
CHEESE CREAM LOAF	2 Cup	READY_TO_EAT ready to eat	163562
DRESSING SALAD	2 Cup	READY_TO_EAT All Ken's dressings and sauces are ready to serve. Just open and impress your customers with the fresh, bold taste of your products. Available in a wide variety of flavors. Add ingredients at store level to personalize your offerings (speed scratch recipes).	188964
TORTILLA FLOUR 10 12-12CT GRSZ	25 Each	READY_TO_EAT	713340
TURKEY BRST DELI SHVD FRSH	80 Ounce		779170

## Preparation Instructions

Recipe:

1. Thaw tortillas and turkey as required, under refrigeration, 24 hours prior to use.
2. Wash and chop fresh spinach into bite size strips.
3. Gather deli turkey, cream cheese, cranberries, spinach. CCP= keep ingredients under 41F while assembling.
4. For easier wrapping, lightly warm tortillas in a hot holding cabinet to soften.
5. In a stand mixer, add the cream cheese and mix on med-high speed whisking until whipped and fluffy.
6. Add cranberries to whipped cream cheese and mix until well combined.

7. Wrapping: Lay out warmed tortillas for assembly line production. Spread 1.5oz of cream cheese mixture on the bottom 2/3 of each tortilla. Add 1 oz of chopped spinach. Add 3.18oz of deli turkey on top of spinach. Tightly roll tortilla tucking each end and cut on an angle for presentation. CCP- Hold for service or storage at 41F or lower.

Wraps can be kept refrigerated for up to 3 days

## Meal Components

Amount Per Serving

<b>Meat/Meat Alternate</b>	2.000
<b>Grain</b>	2.250
<b>Fruit</b>	0.000
<b>DarkGreen</b>	0.000
<b>Red/Orange</b>	0.000
<b>OtherVeg</b>	0.000
<b>Beans, Peas, and Lentils</b>	0.000
<b>Starchy</b>	0.000

## Nutrition Facts

Servings Per Recipe: 25.00

Serving Size: 1.00 Serving

Amount Per Serving	
<b>Calories</b>	399.20
<b>Fat</b>	12.76g
<b>Saturated Fat</b>	3.38g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	31.60mg
<b>Sodium</b>	1193.80mg
<b>Carbohydrates</b>	49.08g
<b>Fiber</b>	1.32g
<b>Total Sugar</b>	13.84g
<b>Added Sugar</b>	12.52g
<b>Protein</b>	19.48g
<b>Vitamin A</b> 0.00mcg RAE	<b>Vitamin C</b> 0.00mg
<b>Calcium</b> 61.04mg	<b>Iron</b> 2.90mg

## Nutrition - Per 100g

<b>Calories</b>	434.62
<b>Fat</b>	13.89g
<b>Saturated Fat</b>	3.68g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	34.40mg
<b>Sodium</b>	1299.73mg
<b>Carbohydrates</b>	53.43g
<b>Fiber</b>	1.44g
<b>Total Sugar</b>	15.07g
<b>Added Sugar</b>	13.63g
<b>Protein</b>	21.21g
<b>Vitamin A</b> 0.00mcg RAE	<b>Vitamin C</b> 0.00mg
<b>Calcium</b> 66.46mg	<b>Iron</b> 3.16mg