

Mango Jalapeno Wrap With Rich Chicks Jalapeno Mango Chicken Meatballs

Serving Size: 1 Wrap

Yield: 128

Contribution: 2oz Meat/Meat Alternate, 1 Cup other Vegetables, 1.5 Grains

RC Product Code: 91402

Ingredients	Amount	Preparation Instructions
Rich Chicks Mango Jalapeno Meatballs	20 lbs	1. Place meatballs in single layer in hotel pan, cover with foil, heat in 350 degree convection oven for 20 minutes or until meatballs reach an internal tem- perature of 165 degrees.
Salsa Verde	1 Gal	2. Coarse chop and mix the peppers and onions. Spread in single layer on sheet pan. Bake in 350 degree oven for 10 - 15 minutes until fork tender.
Red Peppers	4.5 lbs	3. Place tortilla on deli paper wrap. Spread 1 oz of the salsa verde on tortilla. Add 5 meatballs and 1/2 cup of vegetable mixture. Tuck sides and roll. Wrap in deli paper.
Green Peppers	4.5 lbs	4. Right before serving cut on diagonal.
Onions	4.5 lbs	
Whole Grain Tortillas 8" Diameter USDA #110394	11 Dozen	

Nutritional Information for Mango Jalapeno Meatball Wrap					
Portion	1 Wrap	Cholesterol (mg)	61		
Calories	283	Sodium (mg)	727		
Total Fat (g)	8	Total Carbohydrates (g)	37		
Saturated Fat (g)	3	Dietary Fiber (g)	5		
Trans Fat (g)	0	Protein (g)	16		

It is recommended that any recipe be put through your own nutrition assessment before making the determination as to whether or not it fits into your school's menu plan.