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RC Product Code: 43404

# Crunchy Spicy Chicken Wrap

### with Premium Artisan Spicy Whole Grain Breaded Chicken Tenders, Fully Cooked

**Serving Size:** 1 Wrap

Yield: 100 servings

Contribution: 2oz Meat/Meat Alternate, 2.5oz Grains, 1/4cup Dark

Green Vegetable, 1/8cup Red/Orange Vegetable

**Smart Snack:** Smart Snack Compliant







SmartSnack Artisan

#### **Nutritional Information for 1 Crunchy Chicken Wrap**

Portion	1wrap	Cholesterol (mg)	50
Calories	444	Sodium (mg)	773
Total Fat (g)	17.8	Total Carbohydrates (g)	48
Saturated Fat (g)	4.3	Sugar (g)	10
Trans Fat (g)	0	Protein (g)	24

	Ingredients	Amount	Instructions	
	Premium Artisan Spicy Whole Grain Breaded Chicken Tenders, Fully Cooked	30lbs	Place tenderloins in single layer on large sheet pan, heat in 350°F convection oven for 10-12 minutes or until tenderloins reach an internal temperature of 165° F.	
	Fresh Broccoli (Shredded)	6lbs	Toss broccoli, carrots and spinach with poppy seed dressing. (This can be done a day ahead)	
Fre	Fresh Carrots (Shredded)	4lbs		
	Fresh Baby Spinach (Chopped)	1lb 9oz	Place tortilla on deli paper wrap. Using No 8 scoop place 1/2cup vegetable mixture in center of tortilla. Add 2 tenderloins and	
	Poppy Seed Dressing (See Recipe Below)	3qtrs	2tbsp shredded cheese. Tuck sides and roll. Wrap in deli paper.	
	Whole Grain Rich 8" Tortillas	100 each	Slice on diagonal and serve.	
	Poppy Seed Dressing Ingredients	Amount	Yield 100 Servings	
	Light Mayonnaise	1qt		
	White Vinegar	3cups	-	
	Sugar	1qt		
	Poppy Seeds	1/4cup + 1 1/3tbsp	Combine mayonnaise, vinegar, sugar, poppy seeds, onion pow- der, garlic powder and chili powder. Mix well.	
	Onion Powder	1/2cup	-	
	Garlic Powder	1/2cup		
	Chili Powder	1/2cup		

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.