



RC Product Code: 91402

Crunchy Mango Jalapeno Meatball Wrap

with Kickin' Chicken Meatball with Real Mango and Real Jalapeno, Fully Cooked

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Serving Size: 1 wrap
Yield: 100 servings
Contribution: 2oz meat/meat alternate, 1.5oz grains, 1/2cup additional vegetables

Nutritional Information Crunchy Mango Jalapeno Meatball Wrap

Portion	1 wrap	Cholesterol (mg)	56
Calories	359	Sodium (mg)	790
Total Fat (g)	14	Total Carbohydrates (g)	42
Saturated Fat (g)	4.6	Sugar (g)	15
Trans Fat (g)	0	Protein (g)	16

Ingredients	Amount	Instructions
Rich Chicks Mango Jalapeno Meatballs	20lbs	Place 5lbs of meatballs in full pan, cover with foil, heat in 350° F oven for 30 minutes or until internal temperature
Fresh Broccoli (Shredded)	6lbs	Toss broccoli, carrots and spinach with poppy seed dressing. (This can be done a day ahead)
Fresh Carrots (Shredded)	4lbs	
Fresh Baby Spinach (Chopped)	11b 9oz	Place tortilla on deli paper wrap. Using No 8 scoop, place 1/2cup vegetable mixture in center of tortilla. Add 5 meatballs. Tuck sides and roll. Wrap in deli paper.
Poppy Seed Dressing (See Recipe Below)	3qts	
Whole grain rich 8" Tortillas	100 each	Slice on diagonal and serve.

Poppy Seed Dressing	Amount	Yield 100 Servings
Light Mayonnaise	1qt	
White Vinegar	3cups	
Sugar	1qt	
Poppy Seeds	1/4 cup + 1 1/3 Tbsp	Combine mayonnaise, vinegar, sugar, poppy seeds, onion powder, 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.

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