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

Green Vegetable, 1/8 cup Red/Orange Vegetable

**Smart Snack:** Smart Snack Compliant









SmartSnack Artisan

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

Portion	1 wrap	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	30 lbs	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)	6 lbs	Toss broccoli, carrots and spinach with poppy seed dressing. (This can be done a day ahead)	
Fresh Carrots (Shredded)	4 lbs		
Fresh Baby Spinach (Chopped)	1 lb 9oz	Place tortilla on deli paper wrap. Using No 8 scoop place 1/2 cup vegetable mixture in center of tortilla. Add 2 tenderloins and	
Poppy Seed Dressing (See Recipe Below)	3 qtrs	2 tbsp 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	1 qt		
White Vinegar	3 cups	Combine mayonnaise, vinegar, sugar, poppy seeds, onion pow- der, garlic powder and chili powder. Mix well.	
Sugar	1 qt		
Poppy Seeds	1/4 cup + 1 1/3 tbsp		
Onion Powder	1/2 cup		
Garlic Powder	1/2 cup		
Chili Powder	1/2 cup		

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.