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## RC Product Code: 43415 Fajita Chicken Wrap

Premium Artisan Whole Grain Breaded Chicken Tenders, NAE, Fully Cooked

| Serving Size: | 1 wrap   |                    |  |
|---------------|--|--------------------|--|
| Yield:        | 100 servings   |                    |  |
| Contribution: | 1 oz meat/meat alternate, 2 oz grain,<br>1/2 cup dark green vegetable, 1/4 cup other vegetable | SmartSnack Artisan |  |
| Smart Snack:  | Smart snack compliant  |                    |  |

## **Nutritional Information for 1 Wrap**

| Portion           | 1 wrap | Cholesterol (mg)        | 28  |
|-------------------|--------|-------------------------|-----|
| Calories          | 279    | Sodium (mg)             | 513 |
| Total Fat (g)     | 7.4    | Total Carbohydrates (g) | 39  |
| Saturated Fat (g) | 2.3    | Sugar (g)               | >1  |
| Trans Fat (g)     | 0      | Protein (g)             | 15  |
| Sugar (g)         | 4.1    |                         |     |

| Ingredients   | Amount   | Instructions  |
|---|----------|---|
| Premium Artisan Whole Grain<br>Breaded Chicken Tenders,<br>Fully Cooked | 15lbs    | Place breaded tenders in single layer on large sheet pan,<br>heat in 350°F convection oven for 10-12 minutes or until<br>tenders reach an internal temperature of 165° F. |
| Salsa Verde   | 1 gal    | Coarse chop and mix the peppers and onions. Spread in single<br>layer on sheet pan. Bake in 350° F oven for 10-15 minutes<br>until fork tender.                           |
| Romaine   | 4.5 lbs  | Clean and shred Romaine.  |
| Red Peppers   | 2.25 lbs | Place tortilla on deli paper wrap. Spread 1 oz of Salsa Verde<br>on top half of tortilla.   |
| Green Peppers   | 2.25 lbs | Add 1 tender, 1 cup shredded romaine and 1/4 cup pepper and onion mixture.  |
| Onions  | 2.25 lbs | Tuck sides and roll. Wrap in deli paper.  |
| Whole Grain Tortillas<br>8" USDA # 110394                               |          | Right before serving cut on diagonal.   |

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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