



RC Product Code: 54485

Crunchy Chicken Wrap

with Premium Artisan Whole Grain Breaded Chicken Breast Tenders, CN Labeled, Fully Cooked

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Artisan

Serving Size: 1 wrap
Yield: 100 servings
Contribution: 2 oz meat/meat alternate, 2 oz grain, 1/4 cup dark Green vegetable, 1/8 cup red/orange vegetable

Nutritional information for 1 crunchy chicken wrap

Portion	1 wrap	Cholesterol (mg)	50
Calories	444	Sodium (mg)	711
Total Fat (g)	21	Total Carbohydrates (g)	44
Saturated Fat (g)	7	Sugar (g)	11
Trans Fat (g)	0	Protein (g)	20

Ingredients	Amount	Instructions
Premium Artisan Whole Grain Breaded Chicken Breast Tenders, CN Labeled, Fully Cooked	20 lbs	Place breaded tenders in single layer on large sheet pan, heat in 350° F convection oven for 9-12 minutes or until tenders reach an internal temperature of 165° F.
Fresh Broccoli (Shredded)	6 lbs	Toss broccoli, carrots and spinach with poppy seed dressing.
Fresh Carrots (Shredded)	4 lbs	
Fresh Baby Spinach (Chopped)	1 lb 9 oz	Place tortilla on deli paper wrap. Using No 8 scoop place 1/2 cup vegetable mixture in center of tortilla. Add 2 tenders and 2 tbsp shredded cheese. Tuck sides and roll. Wrap in deli paper.
Poppy Seed Dressing (See Recipe Below)	3 qts	
Shredded Cheddar Cheese	3.25 lbs	Slice on diagonal and serve.
Whole grain rich 8" Tortillas	100 each	

Poppy Seed Dressing	Amount	Yield 100 Servings
Light Mayonnaise	1 qt	
White Vinegar	3 cups	
Sugar	1 qt	
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	1/2 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.

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