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Spicy Fajita Chicken Wrap

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

RC Product Code: 43404

Smart Snack Artisan Spicy

Serving Size:	1 wrap
Yield:	100 servings
Contribution:	1 oz meat/meat alternate, 2 oz grains, 1/2 cup dark green vegetable, 1/4 cup other vegetable
Smart Snack:	smart snack compliant

Nutritional Information for 1 Wrap

Portion	1 Wrap	**Cholesterol (mg)**	25
Calories	276	**Sodium (mg)**	478
Total Fat (g)	6.5	**Total Carbohydrates (g)**	38
Saturated Fat (g)	2.1	**Sugar (g)**	3.6
Trans Fat (g)	0	**Protein (g)**	15

Ingredients	Amount	Instructions
Premium Artisan Spicy Whole Grain Breaded Chicken Tenders, Fully Cooked	15 lbs	**Recommended Heating Instructions:** (Do not thaw. Prepare from frozen.) Place frozen product in single layer on sheet pan. **For Best Results:** Do NOT use parchment paper. Appliances may vary. Targeted temperature is **165°F** **Convection Oven – 100% Fan Speed:** Bake at 375°F for 11-13 minutes **Combi Oven – Convection Mode – 100% Fan Speed with 100% Steam:** Bake at 375°F for 11-13 minutes **Conventional Oven:** Bake at 375°F for 13-15 minutes **Suggested Holding Times:** Hold at 150°F for 1.5-2 hours.
Salsa Verde	1 gal	Coarse chop and mix the peppers and onions. Spread in single layer on sheet pan. Bake in 350° F oven for 10-15 minutes 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 on top half of tortilla.
Green Peppers	2.25 lbs	Add 1 tenderloin, 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 8” USDA # 110394		Right before serving cut on diagonal.

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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.