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Crunchy Chicken Wrap

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

RC Product Code: 54485

Artisan

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

Nutritional information for 1 crunchy chicken wrap

Portion	1 wrap	**Cholesterol (mg)**	50
Calories	434	**Sodium (mg)**	691
Total Fat (g)	16.3	**Total Carbohydrates (g)**	44
Saturated Fat (g)	3.9	**Sugar (g)**	10
Trans Fat (g)	0	**Protein (g)**	20

Ingredients	Amount	Instructions
Premium Artisan Whole Grain Breaded Chicken Breast Tenders, CN Labeled, Fully Cooked	20 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 9-11 minutes **Combi Oven – Convection Mode – 100% Fan Speed with 100% Steam:** Bake at 375°F for 9-11 minutes **Conventional Oven:** Bake at 375°F for 10-12 minutes **Suggested Holding Times:** Hold at 150°F for 1.5-2 hours.
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	

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Awesome Alternatives: 43424

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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