Crunchy Hawaiian Chicken Wrap

Meal Components: Meat-Dark Green Vegetable-Red/Orange Vegetable-Other Vegetable-Grains **Sandwiches F-12r**

Ingredients	50 Servings		100 Servings		Directions Process #1: No Cook
	Weight	Measure	Weight	Measure	
Light mayonnaise	1 lb	2 cups	2 lb	1 qt	1. To make dressing, combine mayonnaise, vinegar, sugar, poppy seeds, onion powder, garlic powder, and chili powder. Mix well. Refrigerate at 40 °F.
White vinegar		1 ½ cups		3 cups	
Sugar	1 lb	2 cups	2 lb	1 qt	
Poppy seeds		2 Tbsp 2 tsp	2 ½ oz	¼ cup 1 ⅓ Tbsp	
Onion powder		¼ cup	2 oz	½ cup	
Garlic powder		¼ cup	2 oz	½ cup	
Chili powder		¼ cup	2 oz	½ cup	
*Fresh broccoli, shredded	3 lb	1 gal	6 lb	2 gal	2. Combine broccoli, carrots, spinach, and pineapple. Mix in dressing and chicken. Critical Control Point: Cool to 41 °F or lower within 4 hours.
*Fresh carrots, shredded	2 lb	2 ½ qt	4 lb	1 gal 2 qt	
*Fresh baby spinach, chopped	12 ½ oz	1 qt 1 cup	1 lb 9 oz	2 qt 2 cups	
Canned crushed pineapple, in 100% juice, drained	1 lb 5 oz	2 ½ cups (¼ No. 10 can)	2 lb 10 oz	1 qt 1 cup (½ No. 10 can)	
Frozen, cooked diced chicken, thawed, ½" pieces	6 lb 8 oz	1 gal 1 ¼ qt	13 lb	2 gal 2 ½ qt	
Whole-wheat tortillas, 10" (1.8 oz each)		50		100	3. Portion filling with No. 6 scoop (⅔ cup) onto center of each tortilla. Roll in the form of a burrito and seal. Cut diagonally in half. 4. Critical Control Point: Hold for cold service at 41 °F or lower.
					5. Serve 1 wrap (two halves).

The grain ingredients used in this recipe must meet the Food and Nutrition Service whole grain-rich criteria.

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Notes

*See Marketing Guide for purchasing information on foods that will change during preparation or when a variation of the ingredient is available.

May prepare filling 1 day ahead for flavors to blend.

Suggestion: Keep wraps and filling separate and assemble at time of serving to prevent tortillas from getting soggy. Or serve slaw/chicken mixture and tortilla separately and allow kids to build their own.

Serving	Yield	Volume
1 wrap (two halves) provides 2 oz equivalent meat, ¼ cup dark green vegetable, ⅛ cup red/orange vegetable, ⅛ cup other vegetable, and 1 ¾ oz equivalent grains. ½ wrap (one half) provides 1 oz equivalent meat, ⅛ cup dark green vegetable, ⅛ cup other vegetable, and ¾ oz equivalent grains.	50 Servings: about 16 lb	50 Servings: about 2 gallons 50 wraps
	100 Servings: about 32 lb	100 Servings: about 4 gallons 100 wraps

The grain ingredients used in this recipe must meet the Food and Nutrition Service whole grain-rich criteria.

Marketing Guide

Food as Purchased for	50 servings	100 servings
Broccoli	3 lb 12 oz	7 lb 8 oz
Carrots	2 lb 8 oz	5 lb
Baby spinach	15 oz	1 lb 12 oz

Nutrients Per Serving (1 wrap)

Calories	307.83	Saturated Fat	1.63 g	Iron	4.40 mg
Protein	23.78 g	Cholesterol	53.24 mg	Calcium	82.96 mg
Carbohydrate	41.50 g	Vitamin A	3845.42 IU (193.13 RAE)	Sodium	408.49 mg
Total Fat	6.38 g	Vitamin C	27.36 mg	Dietary Fiber	5.45 g