

Hawaiian Chicken Wrap

Meat, Vegetable, Grains

Sandwiches

F-12r

Ingredients	50 Servings		_____ Servings		Directions
	Weight	Measure	Weight	Measure	
Light mayonnaise	8 oz	1 cups			<p>1. To make dressing, combine mayonnaise, vinegar, sugar, poppy seeds, onion powder, garlic powder, and chili powder. Mix well. Cover and refrigerate.</p> <p><i>Reduce the volume or size of foods before cooling. Cooling must progress from 70°F to 41°F within four hours for safety.</i></p> <p><i>Thoroughly rinse fresh produce in cool, potable running water before cutting.</i></p> <p>2. Combine broccoli, carrots, spinach, and pineapple. Mix in dressing and chicken.</p> <p><i>Reduce the volume or size of foods before cooling. Cooling must progress from 70°F to 41°F within four hours for safety.</i></p> <p>3. Portion 1/3 cup of chicken mixture onto center of each tortilla. Fold into taco shape to serve.</p> <p><i>Cold foods must be held under temperature control at 41°F or lower. Food temperatures must be checked every four hours, and discarded if found to be greater than 41°F.</i></p>
White vinegar		¾ cup			
Sugar	8 oz	1 cups			
Poppy seeds		1 Tbsp 1 tsp			
Onion powder		2 Tbsp			
Garlic powder		2 Tbsp			
Chili powder		2 Tbsp			
Fresh broccoli, shredded	1 lb 8 oz	2 qt			
Fresh carrots, shredded	1 lb	1 qt 1 cup			
Fresh baby spinach, chopped	7 oz	2 1/2 cup			
Canned crushed pineapple, in 100% juice, drained	11 oz	1 ¼ cups			
Frozen, cooked diced chicken, thawed, ½" pieces OR Chicken from recipe for salads and dished, prepared	3 lb 4 oz	2 qt 2 1/2 cups OR 25 servings			
Whole-wheat tortillas, 6" (1 oz each)		50			

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Notes:

Nutrient information in progress.

Serving: 1 wrap 1 oz equivalent meat, $\frac{1}{4}$ cup vegetable, 1 oz equivalent WGR grains.

6-18 years old: 1 tortilla with filling