

Crunchy Hawaiian Chicken Wrap

MEAT, DARK GREEN VEGETABLE, RED/ORANGE VEGETABLE, OTHER VEGETABLE, GRAINS						SANDWICHES AND WRAPS
Ingredients	50 servings		100 servings		For ____ servings	Directions
	Weight	Measure	Weight	Measure		
Light mayonnaise	1 lb	2 cups	2 lb	1 qt		<div>1. To make dressing, combine mayonnaise, vinegar, sugar, poppy seeds, onion powder, garlic powder, and chili powder. Mix well. Refrigerate at 40 °F.</div> <div>2. Combine broccoli, carrots, spinach, and pineapple. Mix in dressing and chicken.</div> <div>Critical Control Point: Cool to 41 °F or lower within 4 hours.</div> <div>3. Portion filling with No. 6 scoop (2/3 cup) onto center of each tortilla. Roll in the form of a burrito and seal. Cut diagonally in half.</div> <div>4. Critical Control Point: Hold for cold service at 41 °F or lower.</div> <div>5. Serve 1 wrap (two halves).</div>
White vinegar		1-1/2 cups		3 cups		
Sugar	1 lb	2 cups	2 lb	1 qt		
Poppy seeds		2 Tbsp 2 tsp	2-1/2 oz	1/4 cup 1-1/3 Tbsp		
Onion powder		1/4 cup	2 oz	1/2 cup		
Garlic powder		1/4 cup	2 oz	1/2 cup		
Chili powder		1/4 cup	2 oz	1/2 cup		
Fresh broccoli, shredded	3 lb	1 gal	6 lb	2 gal		
Fresh carrots, shredded	2 lb	2-1/2 qt	4 lb	1 gal 2 qt		
Fresh baby spinach, chopped	12-1/2 oz	1 qt 1 cup	1 lb 9 oz	2 qt 2 cups		
Canned crushed pineapple, in 100% juice, drained	1 lb 5 oz	2-1/2 cups (1/4 No. 10 can)	2 lb 10 oz	1 qt 1 cup (1/2 No. 10 can)		
Frozen, cooked diced chicken, thawed, 1/2” pieces	6 lb 8 oz	1 gal 1-1/4 qt	13 lb	2 gal 2-1/2 qt		
Whole-wheat tortillas, 10” (1.8 oz each)		50		100		
Serving: 1 wrap (two halves) provides 2 oz equivalent meat, 1/4 cup dark green vegetable, 1/3 cup red/orange vegetable, 1/8 cup other vegetable, and 1-3/4 oz equivalent grains. 1/2 wrap (one half) provides 1 oz equivalent meat, 1/8 cup dark green vegetable, 1/8 cup other vegetable, and 3/4 oz equivalent grains.			Yield: 50 servings: about 16 lb 100 servings: about 32 lb		Volume: 50 servings: about 2 gal, 50 wraps 100 servings: about 4 gal, 100 wraps	

Comments:

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.

NUTRIENTS PER SERVING

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

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