

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