

Courtesy of Lexington City Schools

Name of Recipe: Hawaiian Chicken Wrap

Alternate Menu Name:

TCS Process: #1 No Cook

Group Code: Entree - Cold

Number of Portions: 12

Portion Size: 1 wrap (2 halves)

Meal Contribution: 2 M/MA, 2 WGR G, $\frac{1}{2}$ cup dark green, $\frac{1}{8}$ cup red/orange

Ingredients	Measure	Instruction
Chicken, cooked, diced, W' pieces, thawed Tortillas, whole wheat, 8 inch	1 pound 10 ounces 12 each	Step A: 1. Thaw diced chicken in refrigerator overnight. 2. Store tortillas at room temperatures 24 hours in advance.
Vinegar, apple cider Mayonnaise, reduced fat Sugar, white, granulated Onion powder Garlic powder Chili powder	3 ounces ~ cup ~ cup 1 Tablespoon 1 Tablespoon 1 Tablespoon	Step B: 3. Combine apple cider vinegar, mayonnaise, sugar, onion powder, garlic powder and chili powder in a large bowl or container. 4. Using a whisk, mix until combined. CCP: Hold at 41°F or below.
Broccoli, fresh, florets Carrots, fresh, shredded Spinach, baby, fresh Pineapple, canned, crushed, in 100% juice, drained (reserve juice for another recipe)	12 ounces 8 ounces 4 ounces ~ cup	Step C: 5. Weigh broccoli, carrots and spinach. Purchased, precut, prewashed produce does not require rinsing again. 6. Chop broccoli and spinach into $\frac{1}{2}$ " pieces.
	8 ounces	Step D: 7. Add broccoli, carrots, chopped spinach, drained pineapple and diced chicken to dressing. Using a spatula, toss to coat. CCP: Hold at 41°F or below.
		Step E: 8. Portion $\frac{2}{3}$ cup onto center of each tortilla. 9. Tightly roll each tortilla like a burrito and cut diagonally in half. Present the cut side facing outward towards customer. Serving size equals 1 whole wrap or two halves. CCP: Hold and serve at 41°F or below.