Arapahoe Charter School

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Recipe HACCP Process: #1 No Cook

Recipe: 000404 HAWAIIAN CHICKEN WRAP

Recipe Source: ARAPAHOE Recipe Group: ENTREES

Alternate Recipe Name: Number of Portions: 90

Size of Portion: 1 WRAP:2 halves

050420 CHICKEN, DICED, COOKED, IQF, MEAT ONLY 902562 TORTILLA, FLOUR GORDITA (WWHEAT) 10 "	20 LB 90 (1 EACH)	CCP: USE GLOVES TO PREPARE READY TO EAT FOOD 1 Thaw diced Chicken in Refrigerator overnight. 2 Store tortillas at room tempeture 24 hours in advance. CCP: Hold at 41 degrees F. or lower.
002048 VINEGAR,CIDER	3 CUP 3 CUP 3 CUP 7 TBSP 7 TBSP 7 TBSP	3 Combine apple cider vinegar, mayonnaise, sugar, onion power, garlc powder and chili powder in a large bowl or container. 4 Using a whisk, mix until combined.
011740 BROCCOLI,FLOWER CLUSTERS,RAW900008 CARROTS, BABY	5 LB 2 LB 1 1/2 LB	5 Weigh broccoli, carrots and spinach. Purchased, precut, prewashed produce does not require rinsing again.6 Chop broccoli and spinach into 1/2 " pieces.
902550 PINEAPPLE TIDBITS IN JUICE	1/2 #10 CAN	CCP: Hold at 41 degrees F. or lower. 7 Add broccoli,carrots,chopped spinach, drained pineapple and dicedchicken to dressing. using a spatula, toss to coat. CCP: Hold at 41 degrees F. or lower.
		8 Portion with #40 Ice cream Scoop onto center of each tortilla. 9 Tightly roll tortilla like a burrito and cut diagonally in half.Present outward towards customer. Serving size equals 1 whole wrap or two halves.
		CCP: Hold and Serve at 41 degrees F. or lower. Leftover: Cover, date and label any leftover product and place in refrigerator.

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

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CCP: Hold and Serve at 41 degrees F. or lower.

*Nutrients are based upon 1 Portion Size (1 WRAP:2 halves)

Truthents are based upt								
Calories	380 kcal	Cholesterol	95.11 mg	Sugars	*6.84* g	Calcium	110.76 mg	21.81% Calories from Total Fat
Total Fat	9.22 g	Sodium	371.50 mg	Protein	36.87 g	Iron	3.52 mg	7.05% Calories from Saturated Fat
Saturated Fat	2.98 g	Carbohydrates	40.57 g	Vitamin A	3067.02 IU	Water ¹	*46.47* g	*0.00%* Calories from Trans Fat
Trans Fat ²	*0.00* g	Dietary Fiber	*4.08* g	Vitamin C	27.54 mg	Ash ¹	*0.56* g	42.65% Calories from Carbohydrates
	-	•	-		-		-	38.76% Calories from Protein

N/A - denotes a nutrient that is either missing or incomplete for an individual ingredient * - denotes combined nutrient totals with either missing or incomplete nutrient data

- ¹ denotes optional nutrient values
- ² Trans Fat value is provided for informational purposes only, not for monitoring purposes.

Miscellaneous		Attributes	Allergens Present	Allergens Absent	Allergens Unidentified
Meat/Alt 2.00	0 oz				? - Milk
Grain 2.00	0 oz				? - Egg
Fruit	cup				? - Peanut
Vegetable	cup				? - Tree Nut
Milk	cup				? - Fish
Moisture & Fat Change	•				? - Shellfish
Moisture Change.	0%				? - Soy
Fat Change	0%				? - Wheat
Type of Fat					

Production Specification

I/R	Ing #	Ingredient or Sub-Recipe	Measure	Measure	Round
	050420	CHICKEN, DICED, COOKED, IQF, MEAT ONLY			
I	902562	TORTILLA, FLOUR GORDITA (WWHEAT) 10 "			
I	002048	VINEGAR,CIDER			
I	902482	Mayonnaise, Reduced Fat, US Foodservice			
	019335	SUGARS,GRANULATED			
I	002026	ONION POWDER			
	002020	GARLIC POWDER			
	002009	CHILI POWDER			
I	011740	BROCCOLI,FLOWER CLUSTERS,RAW			
I	900008	CARROTS, BABY			
	799941	SPINACH,RAW			
	902550	PINEAPPLE TIDBITS IN JUICE			

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Notes

Production Notes: 18.75 lb turkey 6.25 lb cheese 6.25 lb lettuce 100 ea tortilla

Serving Notes: 41 degrees

Purchasing Guide:

Miscellaneous Notes: 41 degrees

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