

<b>Italian Ham Wrap</b> HACCP Process: #1 No Cook Size of Portions: 1 Wrap		<b>CREDITING INFORMATION:</b> one wrap provides		Meats/MA	Grains	Fruits	Vegetables	
				2 oz eq	1.5 oz eq	0	<b>Legumes:</b> <b>Dark Green:</b> ½ cup <b>Red/Orange:</b> <b>Starchy:</b> <b>Other:</b>	
<b>INGREDIENTS</b>	<b>50 SERVINGS</b>		<b>100 SERVINGS</b>		<b>DIRECTIONS</b>			
	Weight	Measure	Weight	Measure				
Tortillas, whole grain, 8 inch		50 each		100 each	<b>1</b> Thaw tortillas, if frozen, under refrigeration, 24 hours prior to use. For easier wrapping, lightly warm tortillas in a hot holding cabinet to soften.			
Turkey ham, smoked, sliced	10 lb 15 oz		21 lb 14 oz			<b>2</b> Weigh and portion turkey ham into 3.5 oz portions. Store under refrigeration until ready for use.		
Cream cheese, low-fat, or Neufchatel cheese	3 lb 2 oz	1 qt 2 ¼ cups	6 lb 4 oz	3 qt ½ cup	<b>3</b> In a stand mixer, add the cream cheese and whip on medium high until light and fluffy. Add chopped pepperoncini and apricot preserves, and incorporate into the whipped cream cheese.			
Peppers, pepperoncini, sliced, drained, chopped	1 lb 9 oz	1 qt 2 cups 2 Tbsp	3 lb 2 oz	3 qt ¼ cup				
Apricot preserves	1 lb 9 oz	1 ¾ cups 2 Tbsp	3 lb 2 oz	3 ¾ cups				
*Spinach, fresh, rough chop	2 lb	3 qt ½ cup	4 lb	1 gal 2 qt 1 cup	<b>4</b> <b>Wrap:</b> Lay out warmed tortillas for assembly line production. Spread 2 oz of the cream cheese mixture on the bottom ⅔ of the tortilla. Add ¼ cup chopped spinach on top of the cheese spread. Add 3.5 oz of turkey ham on top of the spinach. Tightly roll the tortilla and cut in half on a bias (at an angle). <b>CCP:</b> Refrigerate until served. <b>CCP:</b> Hold for cold service at 41° F or lower.			

<h2>Italian Ham Wrap</h2> <p>HACCP Process: #1 No Cook Size of Portions: 1 Wrap</p>	<b>CREDITING INFORMATION:</b> one salad provides	Meats/MA	Grains	Fruits	Vegetables
		2 oz eq	1.5 oz eq	0	<b>Legumes:</b> <b>Dark Green:</b> ½ cup <b>Red/Orange:</b> <b>Starchy:</b> <b>Other:</b>
<b>MARKETING GUIDE FOR 50 SERVINGS</b>		<b>MARKETING GUIDE FOR 100 SERVINGS</b>			

Spinach, fresh: 2 lb

Spinach, fresh: 4 lb

**NOTES**

\*See Marketing Guide for purchasing information on foods that will change during preparation or when a variation of the ingredients is available.

Cooking Process #1: No Cook

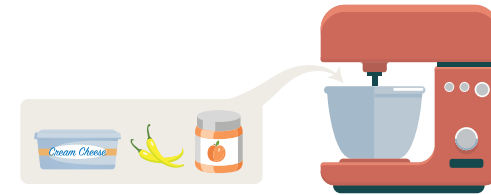
This item may be held refrigerated at or below 41° F for 2–3 days.

Select lower sodium or no-added-salt ingredients when possible.

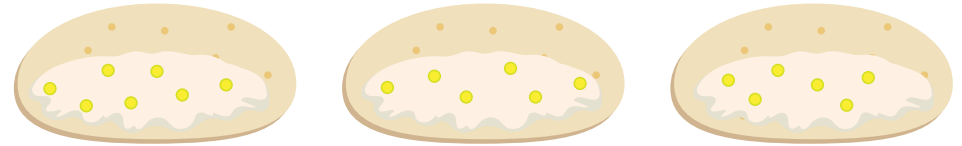


## DIRECTIONS

Whip cream cheese and add chopped pepperoncini and apricot preserves.



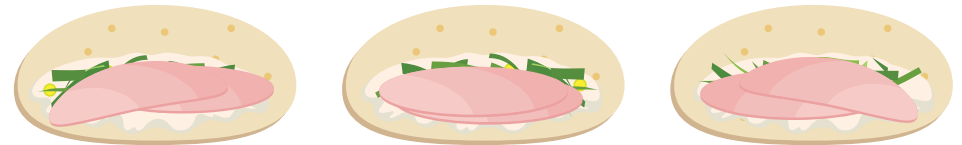
Lay out softened tortillas for assembly line production. Spread 2 oz cream cheese spread on the bottom 2/3 of the tortilla.



Add 1/4 cup of chopped spinach on top of the cheese spread.



Add 3.5 oz of turkey ham on top of the spinach.



Tightly roll the tortilla and cut in half on a bias (at an angle).

Serve 2 halves.

**CCP:** Refrigerate until served.

**CCP:** Hold for cold service at 41° F or lower.

