

SRIRACHA CHICKEN WRAP HACCP Process: #1 No Cook Size of Portions: 1 Wrap		CREDITING INFORMATION: one sandwich provides		Meats/MA	Grains	Fruits	Vegetables
				2 oz eq	1 ½ oz eq	0	Legumes: Dark Green: ¼ cup Red/Orange: Starchy: Other: ¼ cup
INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS		
	Weight	Measure	Weight	Measure			
Mayonnaise, low calorie	2 lb 11 oz	5 ½ cups	5 lb 6 oz	11 cups	1 Sriracha spread: In a large mixing bowl, combine the mayonnaise, sriracha, lemon juice, garlic powder, and salt. Whisk to combine. Store under refrigeration until ready for use. Can be held for one week, under refrigeration. CCP: Refrigerate until served.		
Sauce, hot chile, sriracha	11 oz	1 ⅓ cups	1 lb 6 oz	2 ⅔ cups			
Lemon juice, fresh		6 fl oz		12 fl oz			
Garlic powder	1.8 oz	3 Tbsp ¾ tsp	3.6 oz	7 Tbsp ½ tsp			
Salt, Kosher		1 ¼ tsp		2 ½ tsp			
Chicken strips, unseasoned, frozen	4 lb 11 oz	1 gal	9 lb 6 oz	2 gal	2 Defrost chicken under refrigeration, at least 24 hours prior to use. CCP: Hold for cold service at 41° F or lower.		
Tortilla, flour, whole grain, 8 inch		50 each		100 each	3 Thaw tortillas, under refrigeration, 24 hours prior to use. For easier wrapping, lightly warm tortillas in a hot holding cabinet to soften.		

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INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
*Spinach, fresh, rough chop	4 lb	1 gal 2 qt 1 cup	8 lb	3 gal 2 cups	<p>Wrap: Lay out warmed tortillas for assembly line production.</p> <p>Spread 2 Tbsp of the sriracha spread on the bottom ⅓ of the tortilla.</p> <p>Place ½ cup of the chopped spinach and ¼ cup of the shredded cabbage on top of the spread.</p> <p>Place 1.5 oz of chicken strips on top of vegetable mixture.</p> <p>4 Add 1 oz ounce of shredded cheese (using a 2 oz spoodle) on top of the chicken.</p> <p>Fold the sides of the tortilla halfway towards the center. Bring the bottom third towards the center. Tuck your filling back into the wrap as you roll it up. Continue folding the wrap from the bottom until you reach the end. Place a dab of the dressing on the edges to keep the wrap together. Cut in half on a bias (at an angle).</p> <p>CCP: Refrigerate until served.</p> <p>CCP: Hold for cold service at 41° F or lower.</p>
*Cabbage, fresh, green, shredded	1 lb 14 oz	3 qt ½ cup	3 lb 12 oz	1 gal 2 qt 1 cup	
Cheese, mozzarella, reduced-fat, shredded	3 lb 2 oz	1 gal ¾ cup	6 lb 4oz	2 gal 1 ½ cups	

MARKETING GUIDE FOR 50 SERVINGS	MARKETING GUIDE FOR 100 SERVINGS
Cabbage, fresh, green: 2 lb Spinach, fresh: 4 lb	Cabbage, fresh, green: 4 lb Spinach, fresh: 8 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 1–2 days.



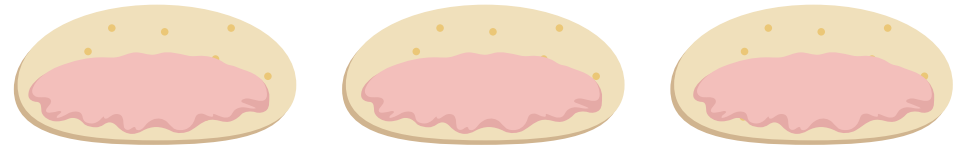
DIRECTIONS

In a large mixing bowl, whisk together the mayonnaise, sriracha, lemon juice, garlic powder, and salt.

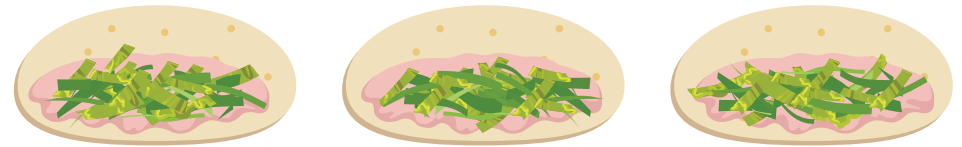
CCP: Refrigerate until served.



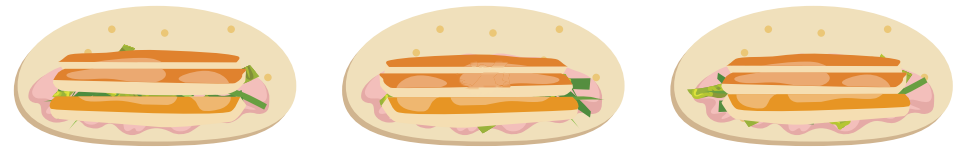
Lay out softened tortillas for assembly line production.
Spread 2 Tbsp of the sriracha spread on the bottom $\frac{2}{3}$ of the tortilla.



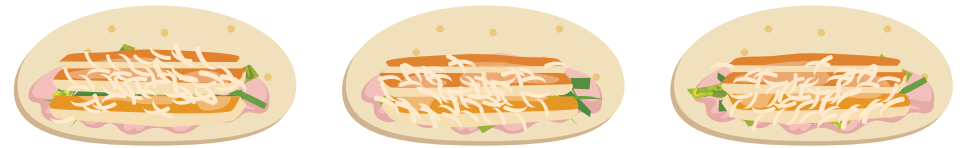
Place $\frac{1}{2}$ cup of the chopped spinach and $\frac{1}{4}$ cup of the shredded cabbage on top of the spread.



Place 1.5 oz of chicken strips on top of vegetable mixture.



Add 1 oz ounce of shredded cheese on top of the chicken.



Fold in the sides and roll like a burrito. 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.

