

TURKEY WRAP WITH CRANBERRY SPREAD HACCP Process: #1 No Cook Size of Portions: 1 Wrap		CREDITING INFORMATION: one portion provides		Meats/MA	Grains	Fruits	Vegetables
				2 oz eq	1.5 oz eq	0	Legumes: Dark Green: ½ cup Red/Orange: Starchy: Other:
INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS		
	Weight	Measure	Weight	Measure			
Tortilla, flour, whole grain, 8 inch		50 each		100 each	1	Thaw tortillas, under refrigeration, 24 hours prior to use. For easier wrapping, lightly warm tortillas in a hot holding cabinet to soften.	
Deli turkey breast, sliced	9 lb 15 oz		19 lb 14 oz			2	Weigh and portion turkey into 3.18 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	3		In a stand mixer, add the cream cheese and whip on medium-high until the cheese aerates (resembles whipped cream cheese). Add dried cranberries to the bowl and incorporate into the whipped cream cheese.
Cranberries, dried	2 lb		4 lb				
*Spinach, fresh, rough chop	3 lb 2 oz	1 gal 1 qt	6 lb 4 oz	2 gal 2 qt	4	Wrap: Lay out warmed tortillas for assembly line production. Spread 1.5 oz of the cream cheese spread on the bottom ⅓ of the tortilla. Add 1 oz of chopped spinach on top of the cheese spread. Add 3.18 oz of turkey on top of the spinach. Tightly roll the tortilla and cut in half on a bias (at an angle). CCP: Refrigerate until served. CCP: Hold for cold service at 41° F or lower.	
MARKETING GUIDE FOR 50 SERVINGS				MARKETING GUIDE FOR 100 SERVINGS			
Spinach, fresh: 3.25 lb				Spinach, fresh: 6.5 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.							

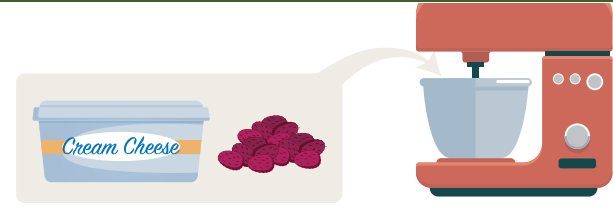
Turkey Wrap with Cranberry Spread

HACCP Process: #1 No Cook

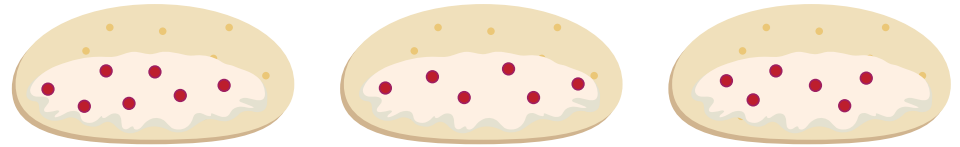
Size of Portions: 1 Wrap

DIRECTIONS

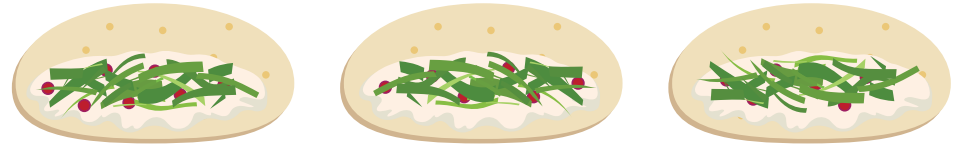
Whip cream cheese and add dried cranberries.



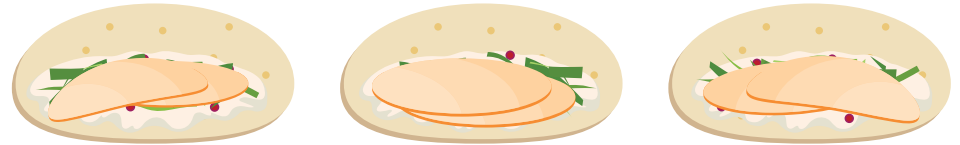
Lay out softened tortillas for assembly line production. Spread 1.5 oz cream cheese spread on the bottom 2/3 of the tortilla.



Add 1 oz of chopped spinach on top of the cheese spread.



Add 3.18 oz of sliced deli turkey 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.

