

Curried Chicken Wraps

You can use curry powder in a variety of recipes. In this recipe, it adds a wonderful flavor to the familiar wrap.

Ages: 3-5 years Makes: 6 servings Prep time: 15 minutes
Cook time: 0 minutes

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INGREDIENTS

4 cup Greek yogurt, non-fat, plain

¼ tsp curry powder

34 cup (3 oz) chicken, boneless, skinless, cooked, 4" diced

34 cup + 2 Tbsp apples, fresh, unpeeled, ¼" diced (gently wash apples under running water before cutting)

¼ cup + 2 Tbsp raisins, golden

3 tortillas, whole-wheat (8" across, at least 42 g or 1½ oz each)

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DIRECTIONS

- 1. Wash hands with soap and water for at least 20 seconds.
- 2. In a medium bowl, combine yogurt and curry powder. Stir until well-blended.
- **3.** Using a rubber spatula, fold in chicken, apples, and raisins (see notes).
- Place ½ cup chicken salad in the center of each tortilla. Fold each side of tortilla in, then roll up.
- 5. Place seam-side down on a cutting board and cut in half.
- **6.** Serve 1 half of wrap. Serve immediately, or keep cold at 40 °F or lower.

NUTRITION INFORMATION

CACFP CREDITING INFORMATION

1 half Curried Chicken Wrap

Nutrients Calories	Amount 120
Total Fat	2 g
Saturated Fat	0 g
Cholesterol	11 mg
Sodium	164 mg
Total Carbohydrate	20 g
Dietary Fiber	2 g
Total Sugars	8 g
Includes Added Sugars	N/A
Protein	6 g
Vitamin D	N/A
Calcium	24 mg
Iron	0 mg
Potassium	N/A
N/A = Data not available	

Source: Team Nutrition CACFP Easy Recipe Project

TeamNutrition.USDA.gov

¼ cup fruit ½ oz eq meat ¾ oz eq grains &

— the — CHEF TIPS

- Contains milk (yogurt) and wheat (tortillas). Tortillas can be a hidden source of common allergens which include, milk, peanuts, tree nuts, eggs, fish, shellfish, soy, wheat, and sesame.
- Sesame can appear as an ingredient in foods where it might not be expected (tortillas) and may be included in ingredient statements as "spice" or "flavoring."
- Choking Prevention: Dried fruit can be a choking risk for children under the age of 4.
- Yogurt must not contain more than 23 grams of total sugars per 6 ounces.
- If preparing in advance, store chicken salad in an airtight container at 40 °F or lower until ready to assemble wraps.
- The symbol indicates the recipe is whole grain-rich.
- Creditable grains contribution calculated using the Recipe Analysis Workbook, Method A.

