


Purple Power Bean Wrap

Meal Components: Meat Alternate-Legume Vegetable-Dark Green Vegetable-Other Vegetable-Grains

Sandwiches F-15r

Ingredients	50 Servings		100 Servings		Directions Canned Beans Process #1: No Cook Dried Beans Process #2: Same Day Service
	Weight	Measure	Weight	Measure	
Canned low-sodium great northern beans, drained, rinsed OR *Dry great northern beans, cooked (See Notes Section)	6 lb OR 6 lb	2 qt 3 ½ cups (1 ½ No. 10 cans) OR 2 qt 3 ½ cups	12 lb OR 12 lb	1 gal 1 ¾ qt (2 ¾ No. 10 cans) OR 1 gal 1 ¾ qt	1. Puree beans in food processor to a smooth consistency. Set aside.
*Fresh avocados, peeled, seeded	2 lb 12 oz	About 6	5 lb 8 oz	About 12	
*Fresh lemons, zested then juiced	About 6	2 Tbsp zest 1 cup juice	About 12	¼ cup zest 2 cups juice	2. Puree avocado, lemon zest and juice, garlic, oil, chili powder, and salt to a smooth consistency. Mix in pureed beans.
Fresh garlic cloves, minced		½ cup		1 cup	
Extra virgin olive oil		¼ cup 2 Tbsp		¾ cup	
Chili powder		1 Tbsp		2 Tbsp	
Salt		1 ½ Tbsp		3 Tbsp	
*Fresh purple cabbage, finely shredded	2 lb 4 oz	2 qt 2 cups	4 lb 8 oz	1 gal 1 qt	3. Combine shredded cabbage with bean mixture. Cover and refrigerate at 40 °F for no more than 2 hours to avoid avocado oxidizing and turning brown.
Whole-wheat tortillas, 10" (1.8 oz each)		50		100	
*Fresh romaine lettuce, shredded	3 lb 4 oz	1 gal 2 ½ qt	6 lb 8 oz	3 gal 1 qt	4. Using a No. 10 scoop (¾ cup) spread filling on bottom half of tortilla. 5. Add ½ cup of lettuce and roll in the form of a burrito and seal.
					6. Cut diagonally in half. 7. Critical Control Point: Hold for cold service at 41 °F or lower.
					8. Portion 1 wrap (two halves).

 The grain ingredients used in this recipe must meet the Food and Nutrition Service whole grain-rich criteria.

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Notes
<p>*See Marketing Guide for purchasing information on foods that will change during preparation or when a variation of the ingredient is available.</p> <p>Avocados vary in size according to the season. Please measure this product by weight and not by produce amounts.</p> <p>Special tip for preparing dry beans: SOAKING BEANS OVERNIGHT METHOD: Add 1 ¾ qt cold water to every 1 lb of dry beans. Cover and refrigerate overnight. Discard the water. Proceed with recipe. QUICK-SOAK METHOD: Boil 1 ¾ qt of water for each 1 lb of dry beans. Add beans and boil for 2 minutes. Remove from heat and allow to soak for 1 hour. Discard the water. Proceed with recipe. COOKING BEANS Once the beans have been soaked, add 1 ¾ qt water for every lb of dry beans. Boil gently with lid tilted until tender, about 2 hours. Use hot beans immediately.</p> <p>Critical Control Point: Hold for hot service at 135 °F or higher. OR Chill for later use. Critical Control Point: Cool to 70 °F within 2 hours and to 40 °F or lower within an additional 4 hours.</p> <p>1 lb dry great northern beans = about 2 ½ cups dry or 6 ¼ cups cooked beans.</p>

Nutrients Per Serving (1 wrap)			
Calories	274.40	Saturated Fat	0.77 g
Protein	7.62 g	Cholesterol	0 mg
Carbohydrate	37.91 g	Vitamin A	2879.83 IU (143.99 RAE)
Total Fat	9.53 g	Vitamin C	23.56 mg
		Iron	2.48 mg
		Calcium	53.97 mg
		Sodium	424.25 mg
		Dietary Fiber	8.36 g

Marketing Guide		
Food as Purchased for	50 Servings	100 Servings
Dry great northern beans	2 lb 2 oz	4 lb 4 oz
Avocados	6 (4 lb)	12 (8 lb)
Lemons	6 (2 lb)	12 (4 lb)
Purple cabbage	2 lb 12 oz	5 lb 8 oz
Romaine lettuce	3 lb 6 oz	6 lb 12 oz

Serving	Yield	Volume
1 wrap (two halves) provides:	50 Servings: about 22 lb	50 Servings: 50 wraps
<p>Legume as Meat Alternate: ½ oz equivalent meat alternate, ¼ cup dark green vegetable, ⅜ cup other vegetable, and 1 ¾ oz equivalent grains.</p> <p>OR</p> <p>Legume as Vegetable: ⅜ cup legume vegetable, ¼ cup dark green vegetable, ⅜ cup other vegetable, and 1 ¾ oz equivalent grains.</p>	100 Servings: about 43 lb	100 Servings: 100 wraps
<p>½ wrap (one half) provides:</p> <p>⅜ cup dark green vegetable, ¼ cup other vegetable, and ¾ oz equivalent grains.</p>		
<i>Legume vegetable can be counted as either a meat alternate or as a legume vegetable but not as both simultaneously.</i>		

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