

Blazin' Buffalo Ranch Wrap

A HEALTHY, DELICIOUS, PLANT-BASED RECIPE

MEETS USDA GUIDELINES FOR K12 AND CHILDCARE PROGRAMS

Process # 2 – Same Day Service

Yield

50 Servings

100 Servings

Skill Level: Intermediate

Ingredients	Weight	Measure	Weight	Measure
Chicken-free strips, 1 ounce= 1 m/ma	6 lbs. 4 oz.		12 lbs. 8 oz.	
Tortilla, 10", whole grain rich		50 each		100 each
Hot wing sauce		1 ½ cups		3 cups
Romaine lettuce, chopped	1 lb. 2 oz.		2 lbs. 4 oz.	
Carrots, shredded	1 lb. 8 oz.		3 lbs.	

HACCP - Standard Operating Procedure - Use hand washing procedures before starting recipe.

HACCP – Standard Operating Procedure- Wash all produce before starting this recipe.

Preparation

1. Preheat oven to 350°F.
2. Combine chicken-free strips and wing sauce and bake until product reaches an internal temperature of 150°F for 15 seconds. Hold in warmer until meal service.

HACCP Critical Control Point: Hold at internal temperature of 135°F or above.

3. Combine chopped romaine and shredded carrots in a bowl.
4. Portion ½ cup of salad mixture in each tortilla. Fold tortilla in half. Store in cooler until meal service.

HACCP Critical Control Point: Hold at an internal temperature of 41°F or below.

Serving Information

On serving line, portion 4 pieces of chicken mixture into tortilla.
Each tortilla provides 2 meat/meat alternates, 2 ounce equivalent grains.

Nutrition Information per serving *From USDA Nutrient Database

Calories: 450 Total Fat: 24g Saturated Fat: 4g Monounsaturated Fat: 2g Polyunsaturated Fat: 1g Trans Fat: 0g Cholesterol: 0mg Carbohydrate: 38g Fiber: 9g Total Sugar: 3g Protein: 20g Sodium: 770mg Vitamin A: 108µg Vitamin C: 1mg Calcium: 184mg Iron: 4mg Folate: 78µg