



Buffalo Chicken Wrap

Preparation Time: 45 minutes

Category	Optional					Cooking process	#2 Same Day Service
Yield		13 each		52 each		Directions	
Ingredients		Weight	Measures	Weight	Measures		
Tortillas, WG, 10"			13 each		52 each	CCP: No bare hand contact with ready to eat food.	
Chicken, fully cooked, diced		1.25 lb		5 lb		1. Thaw tortillas at room temperature.	
Greek yogurt, plain, low-fat			3/4 cup		3 cups	2. Thaw chicken in refrigerator overnight.	
Hot sauce, Frank's			1/4 cup		1 cup	CCP: Hold at 41°F or below.	
Mayonnaise			1/4 cup		1 cup	CCP: No bare hand contact with ready to eat food.	
Cheese, cheddar, shredded		6.5 oz		1 lb 10 oz		3. Combine the yogurt, hot sauce, and mayonnaise in a large bowl. Mix thoroughly.	
Celery, diced 1/4"		2.2 oz	1/2 cup	8.8 oz	2 cups	4. Add thawed diced chicken, shredded cheese, and celery. Using a spatula, fold to combine. 5. Place a #10 disher of chicken slightly off centered on tortilla. Top with 1/4 cup romaine and 2 Tbsp shredded carrots. Roll into a wrap.	
Lettuce, romaine, shredded		4.3 oz	3 1/4 cups	1 lb 1.3 oz	3 qt + 1 cup		
Carrots, shredded		5.3 oz	1 1/2 cups + 2 Tbsp	1 lb 5 oz	1 qt + 2 1/2 cups		
						CCP: Hold and serve at 41° F or below.	
Meal components		2 oz eq WGR grain, 2 oz m/ma, 1/8 cup dark green, 1/8 cup red/orange vegetable					



Notes		Marketing guide (Food As Purchased)		13 servings		52 servings	
*See Marketing Guide for purchasing information on foods that will change during preparation or when a variation of the ingredient is available.		Celery, fresh, trimmed		2.6 oz		10.5 oz	
		Lettuce, romaine, untrimmed		6.7 oz		1 lb 11 oz	
Serving							
One serving provides 2 oz eq WGR grain, 2 oz m/ma, 1/8 cup dark green, and 1/8 cup red/orange vegetable.							
Nutrients per serving							
Calories	200	kcal	Sat Fat	4	g		
Protein	16	g	Chol	52	mg		
Carb	9	g	Sodium	418	mg		
Total Fat	11	g	Dietary Fiber	1	g		