

AFSA High School Food Service

Recipe Number: _____ 15

Recipe: Chicken Wrap

Servings: 30

Serving Size: 1 Wrap

Meal Components per serving													
Meat/Meat Alternative:	<table border="0"> <tr> <td>3 oz Chicken</td> <td>Vegetables:</td> </tr> <tr> <td><u>1 oz Cheese</u></td> <td>Dark Green: <u>1/2 Cup</u></td> </tr> <tr> <td>_____</td> <td>Red/Orange: <u>1/8 Cup</u></td> </tr> <tr> <td>_____</td> <td>Starchy: _____</td> </tr> <tr> <td>_____</td> <td>Beans: _____</td> </tr> <tr> <td>_____</td> <td>Other: <u>1/8 Cup</u></td> </tr> </table>	3 oz Chicken	Vegetables:	<u>1 oz Cheese</u>	Dark Green: <u>1/2 Cup</u>	_____	Red/Orange: <u>1/8 Cup</u>	_____	Starchy: _____	_____	Beans: _____	_____	Other: <u>1/8 Cup</u>
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_____	Other: <u>1/8 Cup</u>												
Whole Grain:	_____												
Fruit:	_____												

	30 Servings:	1 Serving:
Diced Chicken	5 1/2 Lbs.	3 oz.
Shredded Lettuce	4 Quarts	1 Cup
Tomato (Sliced)	3 tomatoes	
Onion (Sliced)	2 Onions	
Pickles	1 quart	
Cheese	2 Lbs.	1/4 Cup
Peppers	1 quart	
Corn Chips	1 quart	
Tortilla 12"	30 Tortillas	1 Tortilla
<p>1 Place chicken on tortilla</p> <p>2 Add toppings and serve</p>		
<p>(Make it look like this.)</p>		



All recipes are subject to relevant HACCP procedures from the AFSA High School Food Safety Plan