



## SRIRACHA CHICKEN WRAP WITH ASIAN SLAW

<b>Recipe Project Name/Written By:</b>	New England Dairy, Revised by To Taste
<b>Recipe Category:</b>	Lunch, Grab & Go, Speed Scratch
<b>Cooking Process:</b>	#1 No Cook
<b>Prep Time:</b>	45 minutes
<b>Cook Time:</b>	0 minutes
<b>Total Time:</b>	45 minutes
<b>K-12 Portion Size:</b>	1 wrap
<b>Meal Pattern Contribution:</b>	2 oz eq WGR grain, 2 oz eq m/ma, 1/4 cup other vegetable

INGREDIENTS	40 Servings		80 Servings		DIRECTIONS
	Weight	Measure	Weight	Measure	
<b>CHICKEN SALAD:</b>					1. Thaw chicken and tortillas overnight.
Chicken, cooked, diced 1/2", USDA foods	5 lb		10 lb		<b>CCP: Hold at 41° F or below.</b>
Tortillas, whole grain, 10"		40 each		80 each	<b>CCP: No bare hand contact with ready to eat food.</b>
Yogurt, Greek, plain, fat-free		2 1/2 c		1 qt + 1 c	2. <b>Prepare dressing.</b> In a large bowl or container, whisk yogurt, sriracha, garlic, onion, oil, and salt until thoroughly combined.
Sriracha		3 Tbsp		1/4 c + 2 Tbsp	3. Add chicken to dressing, and using a spatula, toss to coat.
Granulated garlic		1 Tbsp		2 Tbsp	<b>CCP: Hold at 41° F or below.</b>
Dry minced onion		2 Tbsp + 2 tsp		1/4 c + 1 Tbsp + 1 tsp	<b>CCP: No bare hand contact with ready to eat food.</b>
Oil, canola		1 Tbsp + 1 tsp		2 Tbsp + 2 tsp	4. <b>Prepare slaw.</b> Combine yogurt with sugar, sesame oil, soy sauce, rice vinegar, mayo, ginger, garlic, and salt.
Salt		1 tsp		2 tsp	5. Add coleslaw mix and fold to coat thoroughly.
<b>COLESLAW:</b>					<b>CCP: Hold at 41° F or below.</b>
Coleslaw salad mix	2 lb		4 lb		<b>CCP: No bare hand contact with ready to eat food.</b>
Yogurt, Greek, plain, fat-free		1/2 c		1 c	6. To make wraps, place a #16 disher of slaw slightly above the center of the tortilla. Portion a #12 disher of chicken on top. Pull the bottom of the tortilla over the chicken and slaw, pull back, fold in sides, then roll like a burrito.
Sugar, granulated		1 Tbsp + 1 tsp		2 Tbsp + 2 tsp	7. Wrap in checkered paper, and slice diagonally for service. Serve 1 wrap (2 halves) per student.
Oil, sesame		1 Tbsp + 1 tsp		2 Tbsp + 2 tsp	<b>CCP: Hold and serve at 41° F or below.</b>
Soy sauce, reduced sodium		1 Tbsp + 1 tsp		2 Tbsp + 2 tsp	
Vinegar, rice		1 Tbsp + 1 tsp		2 Tbsp + 2 tsp	
Mayonnaise, reduced fat		1/4 c		1/2 c	
Granulated garlic		1 tsp		2 tsp	
Ginger, ground		1/2 tsp		1 tsp	

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**NUTRITION INFORMATION**

<b>Serving Size</b>	1 wrap
<b>NUTRIENTS</b>	<b>AMOUNT</b>
<b>Calories</b>	<b>306</b>
<b>Total Fat</b>	<b>9 g</b>
Saturated Fat	2 g
<b>Cholesterol</b>	<b>44 mg</b>
<b>Sodium</b>	<b>600 mg</b>
<b>Total Carbohydrate</b>	<b>37 g</b>
Dietary Fiber	5 g
Total Sugars	2 g
Added Sugars	0.4 g
<b>Protein</b>	<b>20 g</b>
Vitamin D	0 mcg
Calcium	180 mg
Iron	2 mg
Potassium	51 mg
<b>N/A=data not available.</b>	

**ALLERGENS: Milk, Sesame, Soy, Wheat**  
*Allergen and nutrient information may vary based on the specific products and ingredients used on site.*

**\*MARKETING GUIDE**

Food as Purchased for	40 Servings	80 Servings

**NOTES**

\*See Marketing Guide for AP (As Purchased) weights when EP (Edible Portion) weights are provided in the recipe.

Slaw will shrink in volume as it sits!

**YIELD/VOLUME**

40 Servings	80 Servings
<b>COLESLAW</b>	<b>COLESLAW</b>
Volume: 3 qt	Volume: 1 gal + 2 qt
Weight: 2 lb 8.5 oz	Weight: 5 lb 1 oz

