

ProView

Southwestern Chicken Munchwrap



Ingredients

Serves 50

- 4 lbs. + 11oz. ProView Pulled Rotisserie, Seasoned (#10404)
- 50 10" Whole Grain Tortilla, Ultra Grain
- ½ cup BBQ Sauce
- ½ cup Chipotle Ranch Dressing
- 3 qt. + ½ cup Canned Low-sodium Red Kidney Beans (drained)
- 3 qt. + ½ cup Frozen Yellow Corn
- 1 lbs. + 9 oz. Shredded Mexican, Cheddar & Monterey Jack Cheese
- Non-stick Cooking Spray

Directions

1. Preheat oven: 350° F.
 2. In a large bowl, combine chipotle ranch dressing and BBQ sauce.
 3. Place pulled chicken product in bowl and mix to combine.
 4. Lay in a single layer on a clean pan.
 5. Place in convection oven and bake 11-13 minutes.
 6. Remove product from oven. Place product in warming cabinet until served.
 7. Combine corn and beans together in small bowl. Set aside for assembly step.
 8. To assemble:
 - Place a tortilla on a plate or clean work surface.
 - In the center, add 1.5 oz (by weight) of heated pulled chicken
 - Add 1/2 cup of corn and beans
 - Top with 0.5oz (by weight) of shredded cheese on top.
 - Start folding one edge of the tortilla towards the center of the ingredients. Hold in place and continue to fold the edges to form pleats which seal into a circle.
 9. Spray the pleats of the crunchwrap with non-stick cooking spray.
 10. Carefully pickup the crunchwrap and place seam side down on clean, lined baking sheets.
 11. Place in oven and bake for 10-12 minutes.
 12. Remove product from oven. Place product in warming cabinet until served.
- * All products should be heated to 165°F degrees internal temperature. Ensure that all hot food is held at a temperature above 140°F.

CN Crediting

2
m/ma

2
oz eq
gr

1/2
cup
veg

Nutrition Facts per serving*

Calories: 364
Sat Fat: 4g

Total Fat: 12g
Sodium: 523mg

**This is an approximation of the final nutritional data and will vary based on the actual products you choose to use in the recipe.*

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HACCP Guidelines

Entree, Southwestern Chicken Munchwrap, 1 Each

General Information

Category

Lunch Entree 



Southwestern Chicken Munchwrap

Serving Size 1 Each Yield 50.00

Nutrition Facts

Serving Size 1 Each (231 gm)

Amount Per Serving		
Calories		363.731
		% Daily Value*
Total Fat	11.967 gm	18.41%
Saturated Fat	4.191 gm	20.956%
Trans Fat	0.000 gm	
Cholesterol	23.537 mg	7.846%
Sodium	523.313 mg	21.805%
Total Carbohydrate	50.189 gm	16.73%
Dietary Fiber	6.542 gm	26.166%
Total Sugars	5.539 gm	
	Includes 0.960 * gm of Added Sugars	
Protein	16.091 gm	32.182%

Vitamin A	N/A*	mcg RAE
Vitamin C	0.000*	mg
Vitamin D	0.000*	mcg
Calcium	259.411*	25.941% mg
Iron	1.897*	10.536% mg
Potassium	107.520*	2.288% mg
Saturated Fat	% of Calories	10.371%
Added Sugar	% of Calories	1.056%

* Indicates missing Nutrient Information.

^ Indicates user added nutrient.

The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to the daily diet. 2,000 calories a day is used for general nutrition advice.

Ingredients

Name	Quantity
Whole Grain, Tortilla, Ultra Grain, 10"	50 Tortilla
M/MA, Chicken, Pulled Rotisserie, Seasoned, ProView 10404, 8/3lb	4 lbs., 11 oz.
Condiment, Sauce, BBQ	½ c.
Condiment, Chipotle Ranch Dressing	½ c.
Beans, Red Kidney, Low-sodium, Canned, 6/#10, USDA, 100370	3 qt., ½ c.
Vegetable, Starchy, Corn, Yellow, Frozen, Bulk	3 qt., ½ c.
M/MA, Cheese, Mexican, Cheddar & Monterey Jack, Shredded	1 lbs., 9 oz.
Cooking Spray, Non-Stick	50 Spray

Preparation Instructions

HACCP Process: #2 - Same Day Service

1. Food prep areas, equipment, and utensils, to be used in recipe will be washed and sanitized prior to beginning the preparation and cooking.
2. Assemble all ingredients, utensils, etc. to be used in recipe within easy reach of prep area so that food safety can be managed more effectively as well as better control of contamination and cross contamination.

Pre-Service (24 hours before service):

3. Remove pulled chicken and shredded cheese from the freezer using oldest pack date first. Products may be kept in original packaging, placed on sheet pan, and placed on ready-to-eat shelf. Cover, label, and date all products. Place in refrigeration and allow to thaw for 24-72 hours.

Meal Components

CCP: Thaw frozen TCS foods in a refrigerator that is 41°F or colder.

CCP: Follow HACCP cooler storage order guidelines to prevent cross-contamination.

Day of Service:

4. Wash hands thoroughly before handling food, after handling contaminated food or objects, and before switching to another step where there is an opportunity for contamination/cross contact. This applies as well to before and after glove use. Use clean pair of gloves when handling raw product. Replace gloves after handling any other object.

CCP: Take and record on a temperature log all beginning temperatures of refrigerated foods before beginning the recipe.

5. Preheat oven: 350°F

6. Place pulled chicken product in a single layer on a clean pan.

7. In a small bowl, combine chipotle ranch dressing and BBQ sauce. Pour chipotle BBQ sauce on chicken and mix to combine. This should result in lightly coated chicken.

8. Place in oven and bake

Conventional: 20-25 minutes

- Convection: 11-13 minutes

CCP: Heat to 165° F or higher for at least 15 seconds

9. Remove product from oven. Caution! Finished product is hot. Use oven mitts when handling product to avoid injury.

CCP: Place product in warming cabinet until served. Ensure that hot food is held at a temperature above 140° F.

Vegetables

10. Clean top of bean can before opening. Ensure that each can has no dents or defects. Using, clean can opener, open each can. Discard lids.

Caution: Edges are sharp. Use caution when handling.

11. Drain liquids from beans can.

12. Remove frozen corn from freezer using oldest pack date first.

13. Combine corn and beans together in small bowl. Set aside for assembly step.

Assemble and Bake

14. Preheat oven to 350°F.

15. To assemble:

- Place a tortilla on a plate or clean work surface.
- In the center, add 1.5 oz (by weight) of heated pulled chicken
- Add 1/2 cup of corn and beans
- Top with 0.5oz (by weight) of shredded cheese on top.

Component	Measurement
Meat/Meat Alternates	2 oz
Whole Grain-Rich	2 oz
Additional Vegetables	0.5 cups

- Start folding one edge of the tortilla towards the center of the ingredients. Hold in place and continue to fold the edges to form pleats which seal into a circle.

16. Spray the pleats of the crunchwrap with non-stick cooking spray.

17. Carefully pickup the crunchwrap and place seam side down on clean, lined baking sheets.

18. Place in oven and bake for 10-12 minutes.

CCP: Heat to 165°F or higher for at least 15 seconds.

19. Remove product from oven. Caution! Finished product is hot. Use oven mitts when handling product to avoid injury.

CCP: Place product in warming cabinet until served. Ensure that hot food is held at a temperature above 140°F.

20. Offer each student one (1) southwestern chicken crunchwrap.

Note: Consider serving crunchwrap with small side portion of chipotle ranch or chipotle ranch BBQ sauce to enhance. Also pairs well with cilantro lime sauce or salsa.

CORRECTIVE ACTION HOT FOOD All cooked food items being held for service that drop below 140° F must be removed from service until such time as they are reheated to 165° F. Any food not eaten after reheating must be discarded.

CCP: Maximum holding time is two (2) hours. Discard product after maximum holding time is reached. Do not reheat product.

CCP: Record time and internal temperature of completed recipe on daily log.

USDA Meal Pattern Component Contribution:

Proview Pulled Rotisserie Chicken (1.5 ounces): 1.5 oz Meat/Meat Alternate

Whole Grain Tortilla (1 each): 2.0 oz eq Whole Grain Rich (Exhibit A: Grain Requirements For Child Nutrition Programs, Group B: 28g/1.0oz = 1oz eq)

Shredded 5 Blend Cheese (0.5 oz): 0.5 oz eq Meat/Meat Alternate (per FBG: 1oz = 1 M/MA)

Vegetables (Kidney Beans and Corn) (1/2 cup): 0.5 cup Additional Vegetables [FBG]